美味(おい)しんぼ

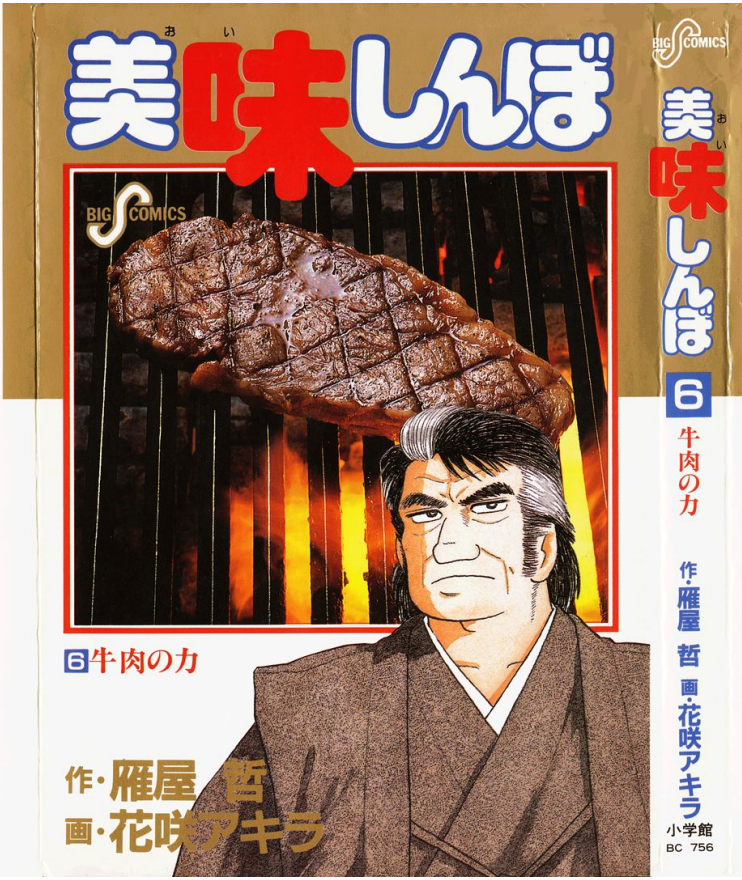
6

雁屋 哲
花咲アキラ

ビッグコミックス好評発売中／

カムイ外伝（白土三平）……全20巻
白土三平異色作品集（白土三平）…1～18集
のたり松太郎（ちばてつや）……1～22集
ホテル（石ノ森章太郎）……1～8集
おみやさん（石森章太郎）……全4巻
土佐の一本釣り（青柳裕介）……1～25集
陽だまりの樹（手塚治虫）……全11巻
MW〈ムウ〉（手塚治虫）……全3巻
ドン〈極道水滸伝〉（本宮ひろ志）……全3巻
男樹（本宮ひろ志）……1～6集
寄席芸人伝（古谷三敏）……全11巻
利平さんとこのおばあちゃん（法月理栄）……1～2集
ホテル探偵DOLL（さいとう・たかを）…全3巻
パンドラ（里中満智子）……全3巻
あぶさん（水島新司）……1～39集
浮浪雲（ジョージ秋山）……1～37集
夕焼けの詩（西岸良平）……1～25集
釣りバカ日誌（やまさき十三 北見けんいち）……1～21集
愛しのチイパッパ（やまさき十三 北見けんいち）……1～17集
人間交差点（矢島正雄・弘兼憲史）…1～18集
パイナップルARMY（土屋かずや 浦沢直樹）……1～6集
ブルー・ジーン（くじらいいくこ）……全3巻
F〈エフ〉（六田登）……1～9集
味いちもんめ（あべ善太 倉田よしみ）……1～4集
あどりぶシネ倶楽部（細野不二彦）……全1巻
キスより簡単（石坂啓）……全6巻
ミセスKに伝言（神戸さくみ）……全1巻
Cryingフリーマン（小池一夫・池上遼一）……1～8集
男の自画像（柳沢きみお）……1～4集
マネー・ハンター（玄太郎）……1～3集
総務部 総務課 山口六平太（秋津透 高井研一郎）……1～3集
妻をめとらば（柳沢きみお）……1～6集
YAWARA！（浦沢直樹）……1～5集
神の左手悪魔の右手（楳図かずお）…1～4集
BROTHERS（小池一夫・叶精作）……1～4集
踊る警官（浦沢直樹）……全1巻
ALICE12（新谷かおる）……全1巻
くどき屋ジョー（ジョージ秋山）……1集
スローニン（吉田聡）……1～3集
アレルギー戦士（石坂啓）……全1巻
萬川集海（小池一夫・神崎将臣）……1集
夢みるトマト（石坂啓）……1集

装丁／海野一雄
カバー・フォト／奥谷 仁



BIG COMICS

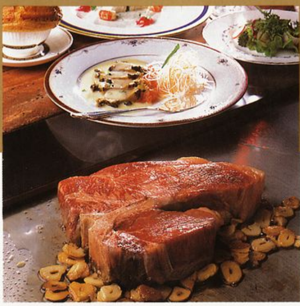
美味しんぼ 6

牛肉の力

作・雁屋　哲　画・花咲アキラ

小学館

BC 756



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小学館　定価480円

雁屋　哲 花咲アキラ 著作集

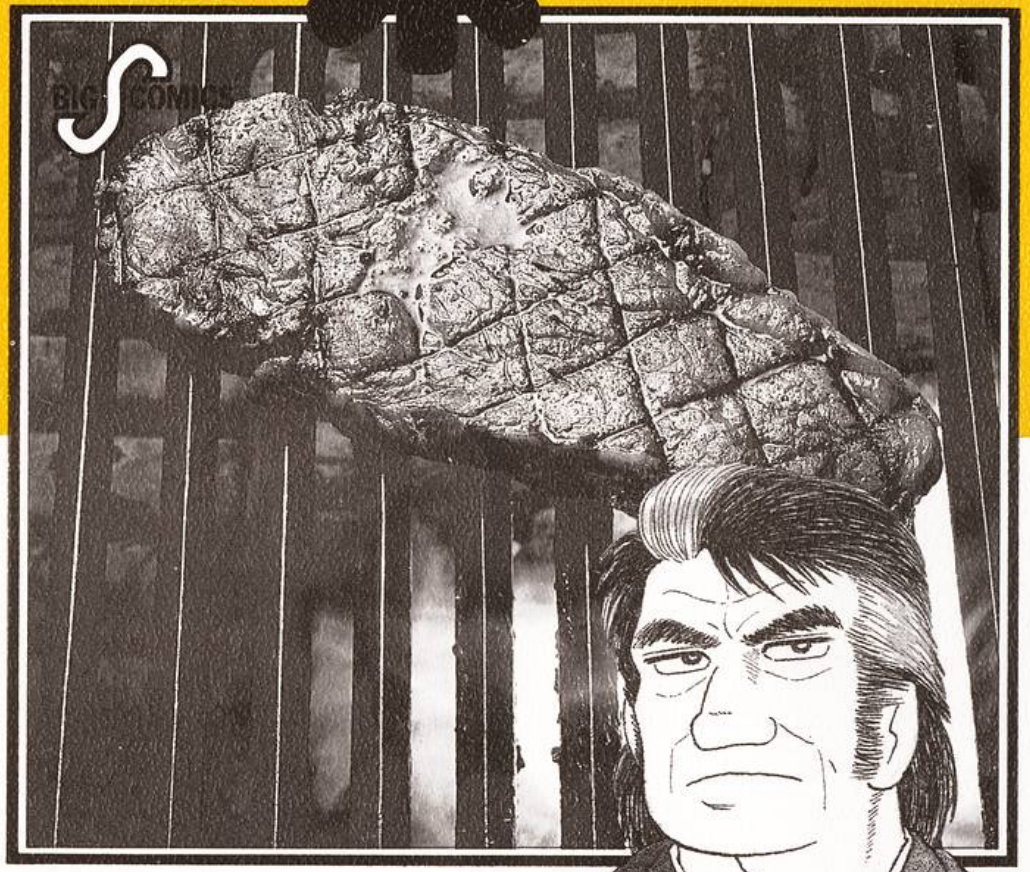
■ ビッグコミックス

美味しんぼ……………………… Ⅰ～14集発売中

ビッグコミックス好評発売中！

明日カップ・イン(小池一夫・木村えいじ)…Ⅰ～5集
紅い芝生（小池一夫・弘兼憲史）……全6巻
ホットDOC(きむらはじめ 加藤唯史)……………Ⅰ～11集
魔物語（小池一夫・叶精作）…………全17巻
青春の尻尾(小池一夫・平野仁)………全6巻
めぞん一刻（高橋留美子）……………全15巻
わたしは真悟（楳図かずお）…………全10巻
なぜか笑介（聖日出夫）……………Ⅰ～15集
ぼっけもん（岩重孝）…………………全14巻
軽井沢シンドローム(たがみよしひさ)……全9巻
傷追い人（小池一夫・池上遼一）……全11巻
瑠璃色ゼネレーション(柳沢きみお)…全7巻
パラダイス通信（神戸さくみ）………全3巻
僚平新事情（六田登）…………………全2巻
いっかにぶんのいち（むつ利之）……全2巻
かっとび米熊氏（北見けんいち）……全1巻
弐十手物語(小池一夫・神江里見)…Ⅰ～42集
微熱MY LOVE(村生ミオ)……………Ⅰ～13集
モノクローム・レター(村生ミオ)……全2巻
風のノブ（前川K三）………………Ⅰ～7集
羽なしティンカー・ベル(柳沢きみお)…全3巻
二匹のブル（瀬叩龍・岩重孝）……Ⅰ～8集
オレの奥さん！（はやせ淳）…………全1巻
HARD METAL（松本零士）…………Ⅰ～2集
陶子（篠原とおる）…………………Ⅰ～4集
パンツが大好き（よしまさこ）………全1巻
はっぱ64（山本直樹）…………………全3巻
ぼくの西鉄ライオンズ(長谷川法世)……1集
土佐の一本釣り PART2 純平(青柳裕介)……Ⅰ～3集
ボギー(やまさき十三 芳谷圭児)……………………Ⅰ～3集
冒険してもいい頃(みやすのんき)…Ⅰ～5集
マドンナ(くじらいいくこ)…………Ⅰ～4集
信長（工藤かずや・池上遼一)………Ⅰ～2集
極めてかもしだ(山本直樹)…………Ⅰ～3集
博多新聞東京支社(長谷川法世)……Ⅰ～2集
AD物語（国友やすゆき）……………… 1集
あんたの代理人（高井研一郎）………… 1集
トップはオレだ!!（とりいかずよし）… 1集
浦沢直樹短編集 NASA（浦沢直樹）……………全1巻
ザ・ジュニア(神田圭介・叶精作)……… 1集

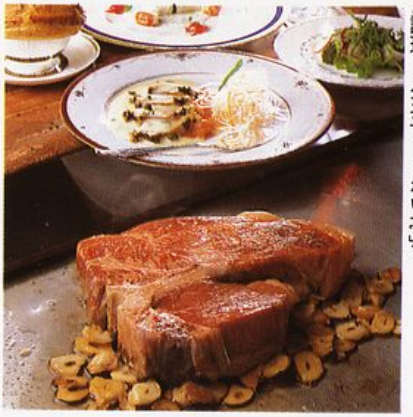
美味しんぼ



6 牛肉の力

作・雁屋 哲
画・花咲アキラ

6 牛肉の力



■Tボーン・ステーキ
〈調理・八王子「うかい亭」〉

美味(おい)しんぼ

美味(おい)しんぼ

6 牛肉の力

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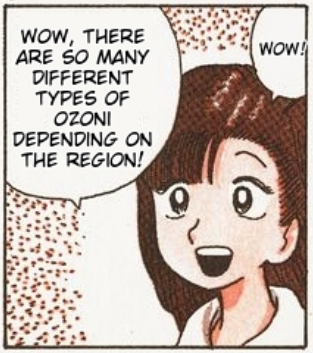
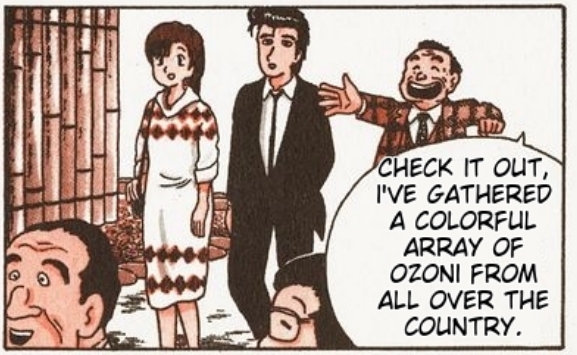
第1話
江戸ッ子雑煮

全国お雑煮大会
NEW GINZA

全国お雑煮大会

2


WOW, THERE ARE SO MANY DIFFERENT TYPES OF OZONI DEPENDING ON THE REGION!
WOW!


CHECK IT OUT, I'VE GATHERED A COLORFUL ARRAY OF OZONI FROM ALL OVER THE COUNTRY.

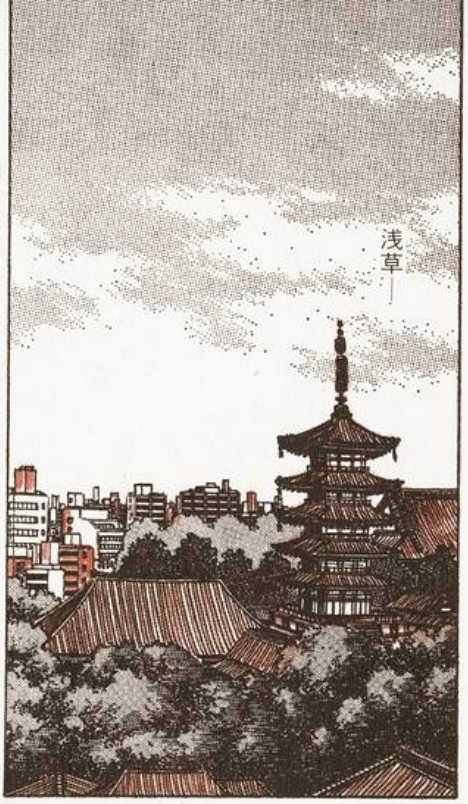
FUKUOKA PREFECTURE IS ALL ABOUT HAKATA'S ZONI."
IT'S FASCINATING HOW THE DIFFERENCES IN NATURAL PRODUCE AND HUMAN TENDENCIES OF EACH REGION SHINE THROUGH IN THEIR ZONI."
HOW EXTRAVAGANT! THERE'S SUCH A VARIETY OF INGREDIENTS. WHAT ABOUT THIS FISH?"
LOCALS IN HAKATA HOLD THE FISH HEAD IN HIGH REGARD. SOME EVEN SAY THEY PREFER THE FLAVOR OF A FISH HEAD HOT POT OVER FUGU CHILI."
DELICIOUS! RICH IN FLAVOR YET NOT FISHY."
'AGO' REFERS TO THE MEAT OF A BIG FISH FROM THE GROUPER FAMILY THAT GROWS OVER TWO METERS LONG."
3
SPEAKING OF 'AGO,' IT'S DRIED AND GRILLED FLYING FISH USED TO MAKE DASHI. FOLKS IN HAKATA WON'T SETTLE FOR ANYTHING LESS THAN DASHI MADE WITH 'AGO'."
THIS DASHI HAS A UNIQUE TASTE, DOESN'T IT?"

THIS IS KYOTO'S WHITE MISO ZONI.
THE BROTH IS MADE WITH BONITO FLAKES, VERY REFINED.
THIS SWEET MISO FLAVOR MIGHT BE A BIT UNFAMILIAR TO FOLKS FROM THE KANTO REGION. THEY SAY THE OLD WHITE MISO WASN'T THIS SWEET, YOU KNOW.
IT'S A TRULY UNIQUE TASTE, ISN'T IT?
OH, IT'S SWEET, ISN'T IT?
THEY SOFTEN THE MOCHI IN HOT WATER BEFORE ADDING IT IN, SO THE AROMA OF THE WHITE MISO REMAINS INTACT.
WOW, IT'S SO CUTE AND ELEGANT, ISN'T IT? I WONDER IF THERE'S A YATSUHASHI INSIDE?
I CAN'T EAT ANYMORE.
THIS IS QUITE LUXURIOUS, ISN'T IT? NOT JUST SALMON BELLY, THERE'S A VARIETY OF INGREDIENTS! MUSHROOMS, CHICKEN MEAT, VEGETABLES, AND KAMABOKO TOO.
WHILE AOMORI PREFECTURE IS FAMOUS FOR ITS SOUTHERN SALMON, THIS ZONI ALSO CONTAINS SALMON BELLY.

4

A GOURMET 6

EATING VARIOUS NEW YEAR'S DISHES FOR OSECHI IS ONE THING, BUT REFUSING TO EAT A THICK SOUP LIKE ZONI AFTER THAT IS A TRUE DISPLAY OF EDO-STYLE UNSOPHISTICATION, DON'T YOU THINK?
INSIDE, THERE'S ONLY KOMATSUNA GREENS AND WILD DUCK.
THIS HERE IS EDO-STYLE ZONI.
THIS ONE HAS WILD DUCK IN IT, BUT DEPENDING ON THE HOUSEHOLD, YOU MIGHT FIND CHICKEN OR FISH CAKES TOO, OF COURSE, JUST A PIECE OR TWO.
HMM, I THINK I COULD MANAGE ONE MORE BITE OF THIS.
5
I WONDER IF HE'S FEELING ALRIGHT UP THERE...
EDO-STYLE ZONI, HUH...



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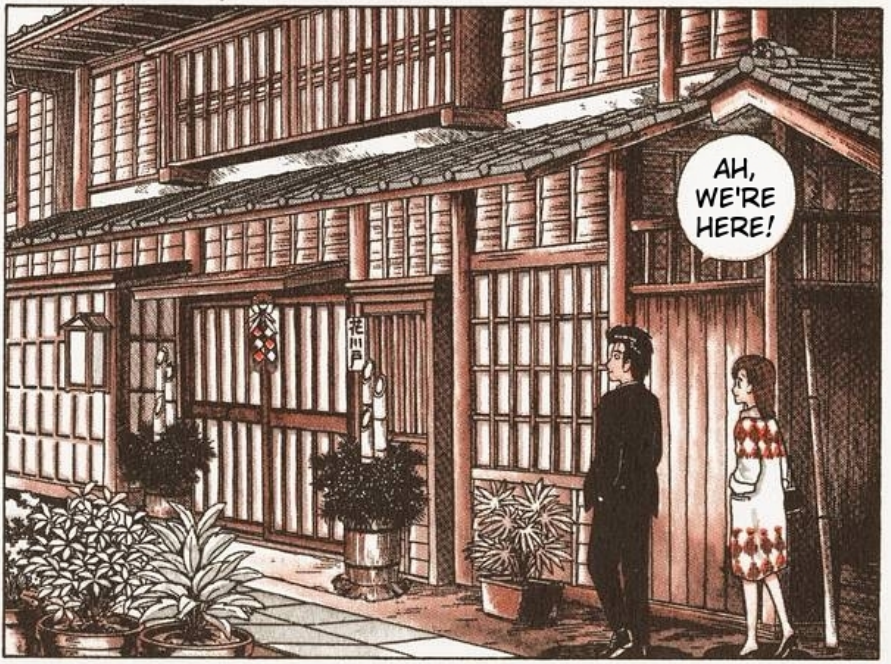
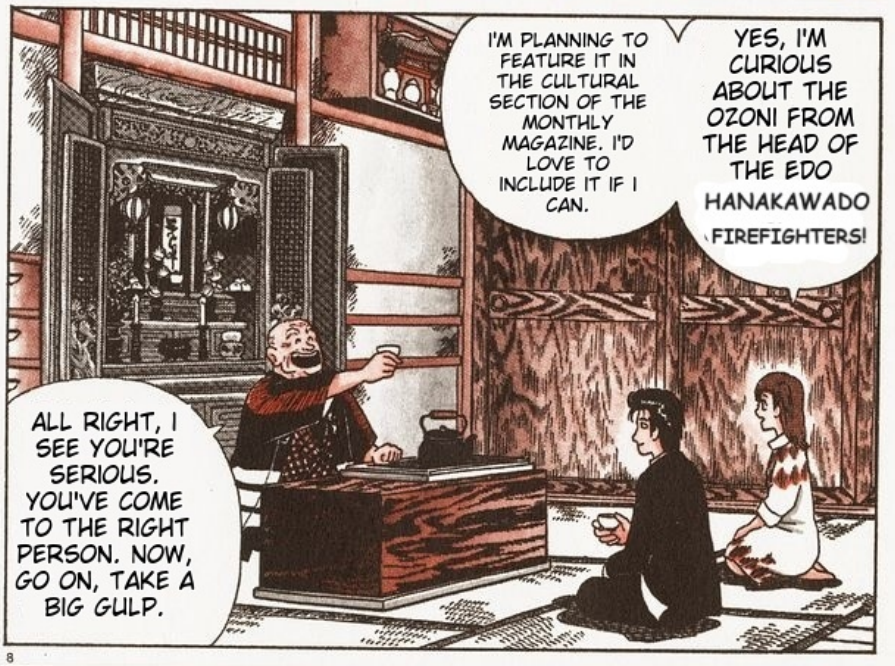
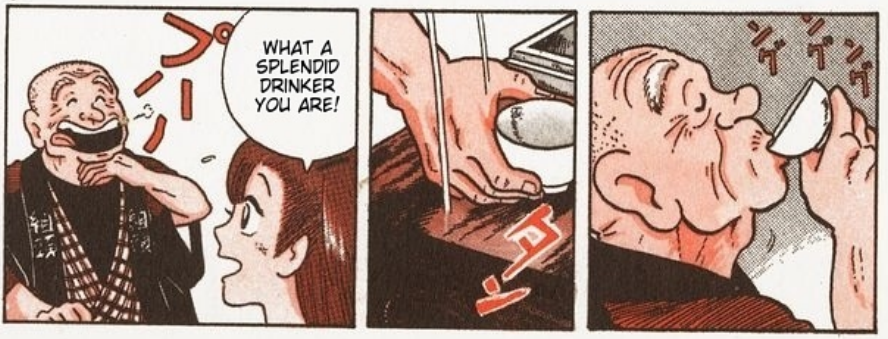


YAMAOKA-SAN, HELLO!
GOOD MORNING, MA'AM, HOW'S YOUR HUSBAND?
HELLO."
HE'S HERE, BUT IN A BAD MOOD, YOU SEE."
BUT I SAY, IF A PERSON IS ENJOYING IT, WHY NOT LET THEM CONTINUE?
一番
HE'S BEEN TOLD BY THE DOCTOR THAT IT'S ABOUT TIME TO STOP THE NEW YEAR'S HATSUMODE BAR-HOPPING..."
WHY THOUGH?
7
ZONI SOUP, IS IT?"
TODAY, I THOUGHT I'D TREAT YOU TO A TALK ABOUT ZONI SOUP."
I'M YUUKO KURITA, NICE TO MEET YOU."
MY COLLEAGUE."
AND WHO'S THIS?"

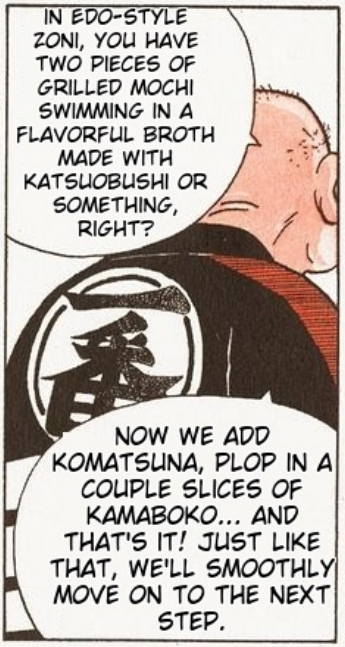
ふわっはっはっはっはっ
I SEE, I SEE. YOU'RE ASKING ME ABOUT EDO-STYLE OZONI, AREN'T YOU?


YES, I'M CURIOUS ABOUT THE OZONI FROM THE HEAD OF THE EDO HANAKAWADO FIREFIGHTERS!
I'M PLANNING TO FEATURE IT IN THE CULTURAL SECTION OF THE MONTHLY MAGAZINE. I'D LOVE TO INCLUDE IT IF I CAN.
ALL RIGHT, I SEE YOU'RE SERIOUS. YOU'VE COME TO THE RIGHT PERSON. NOW, GO ON, TAKE A BIG GULP.

8


WHAT A SPLENDID DRINKER YOU ARE!

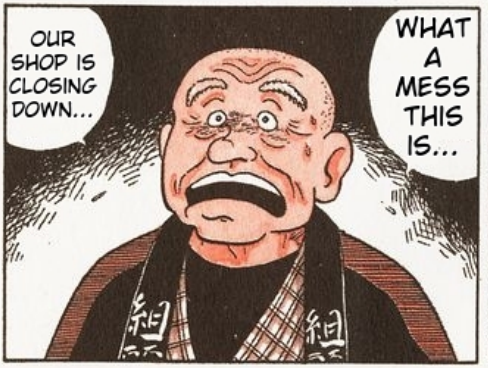
A GOURMET 6 (おいしい)



9

I'M HEADING TO 'KAMITEN' IN NINGYOCHO TO GRAB SOME FISH CAKES, BABY! GOTTA STOCK UP ON THAT KAMABOKO GOODNESS!
I'M STEPPING OUT FOR A BIT, OKAY?
WHAT'S GOING ON?
一番
WHERE ARE YOU GOING?!
IN ZONI, IT'S GOTTA BE KAMABOKO SHAPED LIKE A 'KAMATEN.' NO DOUBT ABOUT IT!
10
HMM... THAT 'KAMATAMA' DISH, IF I RECALL CORRECTLY...
I ONLY USE HIGH-CLASS WHITE FISH LIKE COD OR HALIBUT IN MY FISH CAKES, SO OF COURSE, THE TASTE IS GONNA BE DIFFERENT FROM THOSE STORE-BOUGHT ONES. CAN'T COMPARE APPLES TO ORANGES, YOU KNOW?
HEY, YOU SEE, THE THING IS, THE INGREDIENTS ARE DIFFERENT.
IS IT REALLY THAT TASTY?

A GOURMET 6



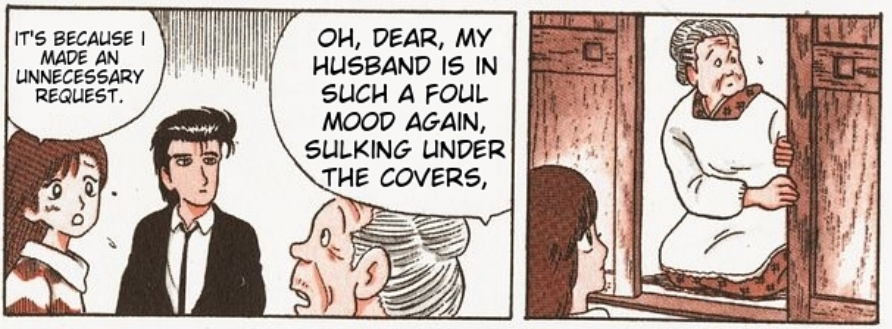
11

WELL, THIS PLACE IS QUITE THE FAMOUS JOINT, YOU KNOW...
HERE YOU GO.
CARE TO HAVE A TASTE TEST, HUH?
UGH... IT'S NO GOOD.
12
OSECHI RYORI GOODS MARKET

THESE KAMABOKO ARE JUST PLAIN AWFUL, EVERY SINGLE ONE OF THEM. CAN'T POSSIBLY USE THEM IN OUR NEW YEAR'S ZONI...
日本橋
IF THIS DOESN'T SUIT YOUR TASTE...
ALL THESE SHOPS ARE FAMOUS NATIONWIDE FOR THEIR KAMABOKO, THANKS TO TV AND NEWSPAPER ADS.
新
明
IF NOT KAMABOKO, THEN WE CAN JUST PUT SOMETHING ELSE IN, LIKE DUCK OR CHICKEN.
IT'S ALRIGHT, DON'T WORRY ABOUT IT.
SORRY, MISS KURITA. WITHOUT PROPER KAMABOKO, I CAN'T MAKE YOU A DECENT ZONI.

IT'S NOT AS SIMPLE AS JUST SWAPPING OUT THE KAMABOKO FOR SOMETHING ELSE!
NEW YEAR'S ZONI IS A SYMBOL OF GOOD LUCK, YOU KNOW! THE HANAKAWADO FAMILY'S ZONI HAS ALWAYS HAD KAMABOKO IN IT SINCE THE EDO PERIOD.
一番

WHEN I DON'T EAT ZONI I FEEL LIKE I LOSE MY STRENGTH... MAN, I WON'T BE ABLE TO CLIMB LADDERS NEXT TIME FOR REAL...
THIS NEW YEAR'S, I GUESS THERE WON'T BE ANY ZONI.
PLUS, THIS TASTES LIKE... CHEMICAL SEASONING...
IT'S TOO CHEWY.
I BOUGHT KAMABOKO FROM A FAMOUS SHOP, BUT...
AND IT'S UNNATURALLY WHITE, THEY MUST HAVE USED A LOT OF POLYPHOSPHATES.
THE TEXTURE IS ROUGH... IT'S THAT CHEMICAL SEASONING TASTE AGAIN.

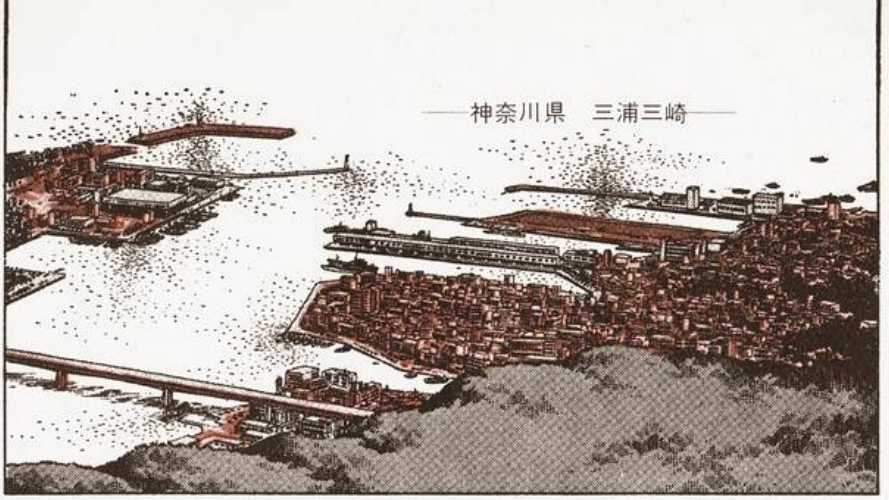

IT'S BECAUSE I MADE AN UNNECESSARY REQUEST.
OH, DEAR, MY HUSBAND IS IN SUCH A FOUL MOOD AGAIN, SULKING UNDER THE COVERS,

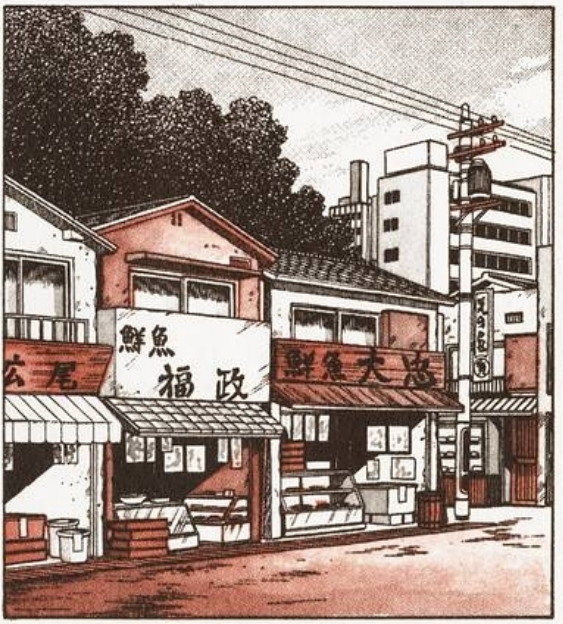
IT'S ALL ABOUT UPHOLDING TRADITIONS, YOU KNOW. WITH NEW YEAR'S AROUND THE CORNER, IF WE CAN'T MAKE TRADITIONAL SOUP BECAUSE WE'RE MISSING REAL FISH CAKES, WELL, THAT'S JUST A RECIPE FOR DISASTER!
FALLING ILL OVER SOMETHING AS TRIVIAL AS FISH CAKES... HOW CARELESS! MAYBE OLD AGE IS GETTING THE BEST OF YOU!

WE'LL HAVE TO MAKE THE REAL DEAL OURSELVES. AUTHENTIC FISH CAKES ARE THE ONLY WAY TO GO.
WHAT SHOULD WE DO...
BUT IT'S FRUSTRATING DEALING WITH A MAN WHO CAN'T JUST SETTLE FOR ANY OLD FISH CAKE AROUND HERE.

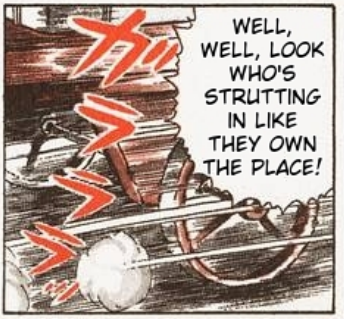
15

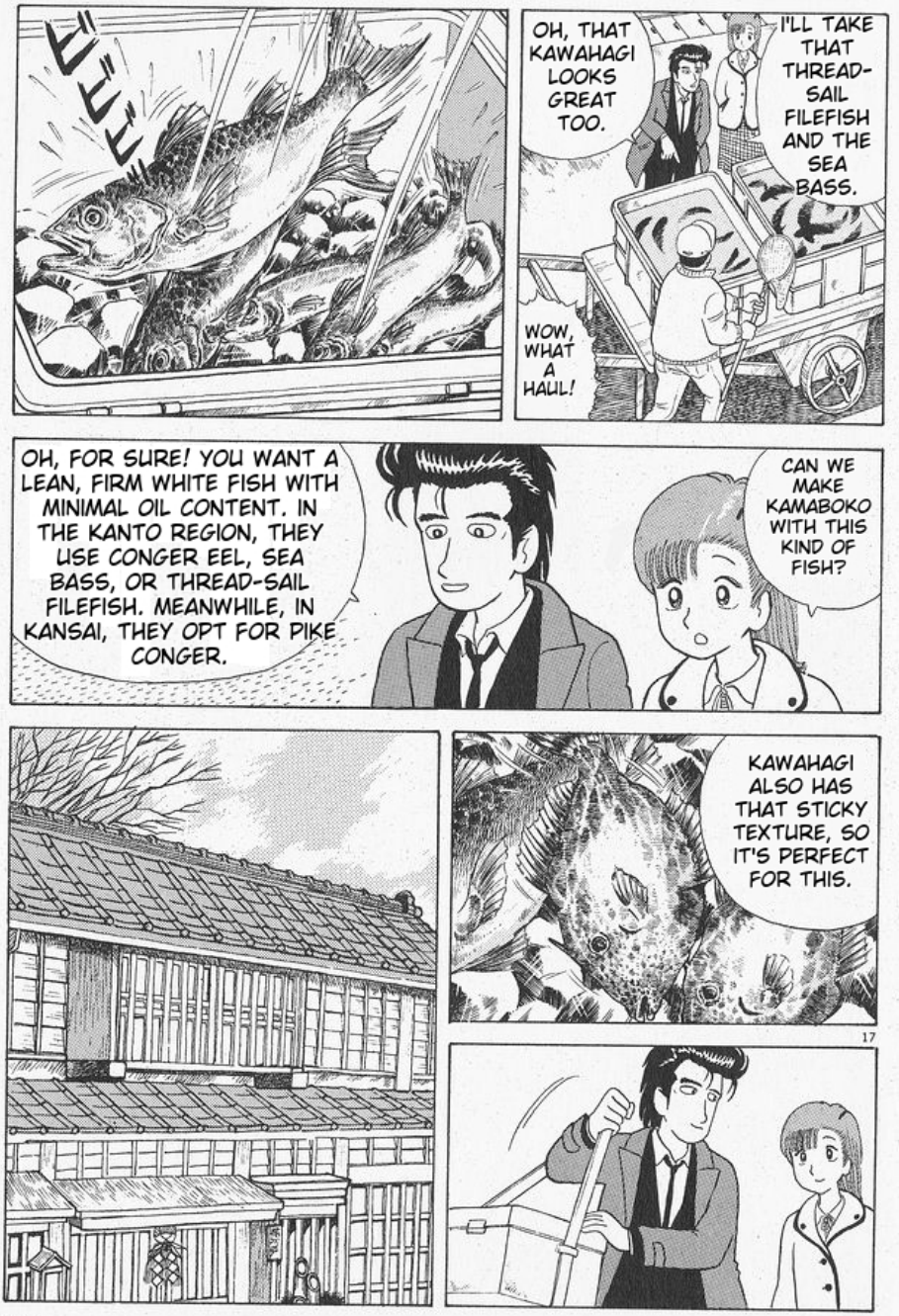
WAIT, WE'RE MAKING FISH CAKES?!

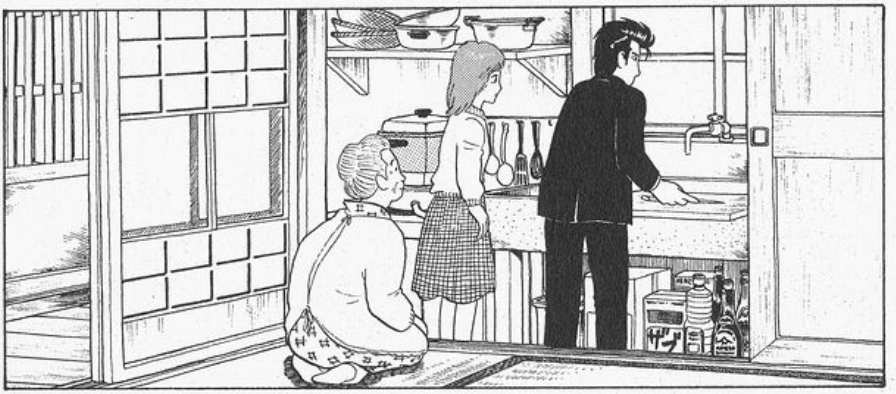

神奈川県　三浦三崎

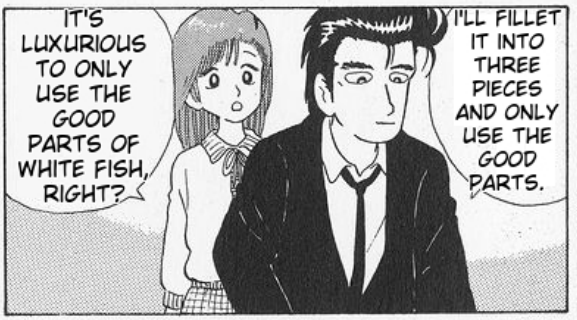

鮮魚
福政
鮮魚大忠

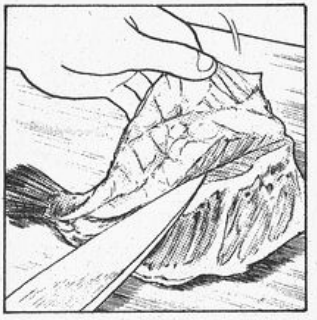
16

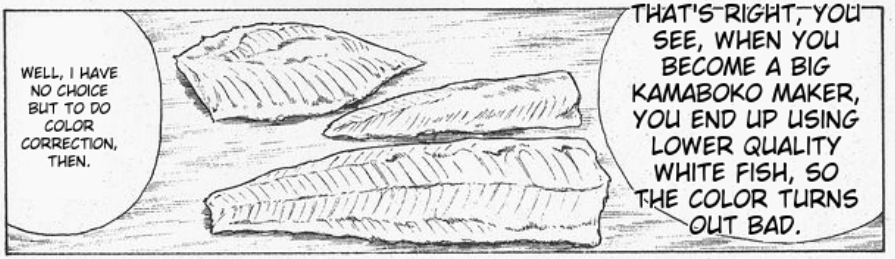

WELL, WELL, LOOK WHO'S STRUTTING IN LIKE THEY OWN THE PLACE!


ビビビ
OH, THAT KAWAHAGI LOOKS GREAT TOO.
I'LL TAKE THAT THREAD-SAIL FILEFISH AND THE SEA BASS.
WOW, WHAT A HAUL!
OH, FOR SURE! YOU WANT A LEAN, FIRM WHITE FISH WITH MINIMAL OIL CONTENT. IN THE KANTO REGION, THEY USE CONGER EEL, SEA BASS, OR THREAD-SAIL FILEFISH. MEANWHILE, IN KANSAI, THEY OPT FOR PIKE CONGER.
CAN WE MAKE KAMABOKO WITH THIS KIND OF FISH?
KAWAHAGI ALSO HAS THAT STICKY TEXTURE, SO IT'S PERFECT FOR THIS.
17



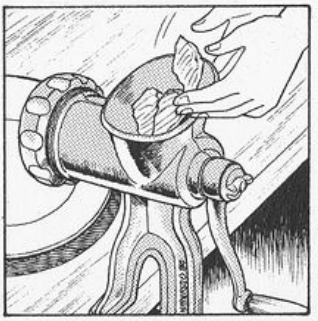

IT'S LUXURIOUS TO ONLY USE THE GOOD PARTS OF WHITE FISH, RIGHT?
I'LL FILLET IT INTO THREE PIECES AND ONLY USE THE GOOD PARTS.

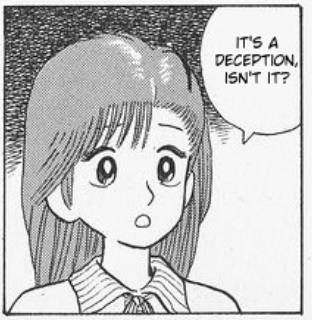


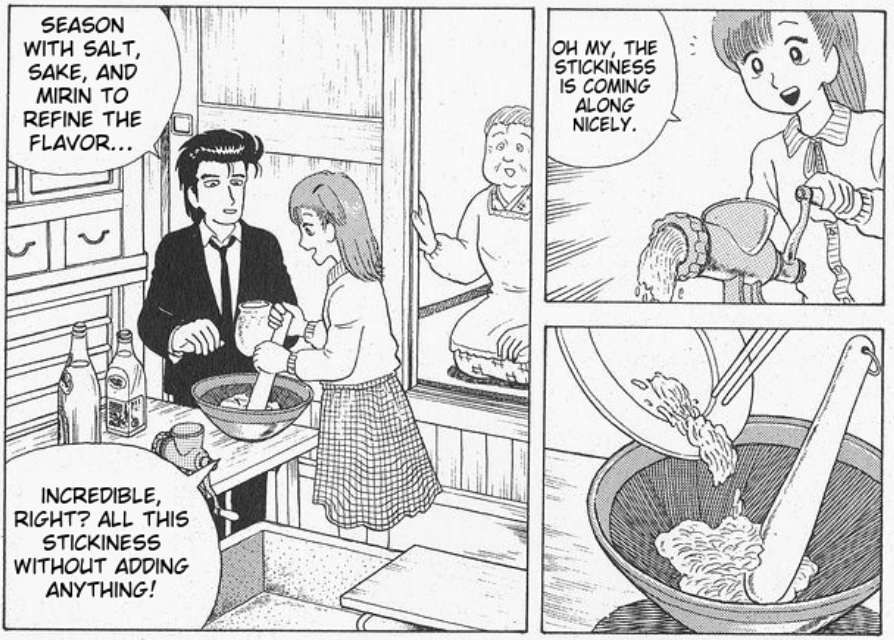

WELL, I HAVE NO CHOICE BUT TO DO COLOR CORRECTION, THEN.
THAT'S RIGHT, YOU SEE, WHEN YOU BECOME A BIG KAMABOKO MAKER, YOU END UP USING LOWER QUALITY WHITE FISH, SO THE COLOR TURNS OUT BAD.

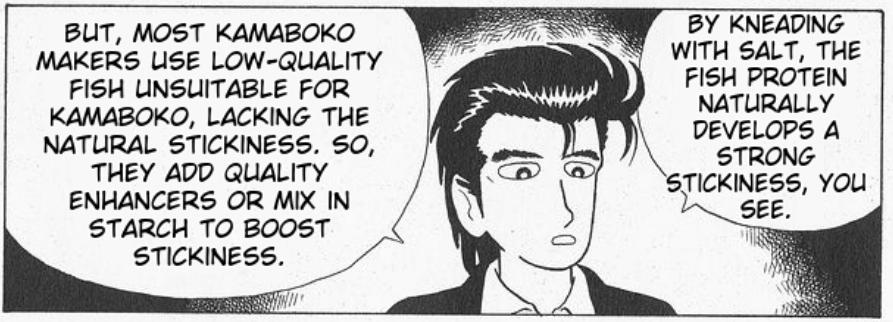
18

GRIND IT ABOUT THREE TIMES FOR ME.



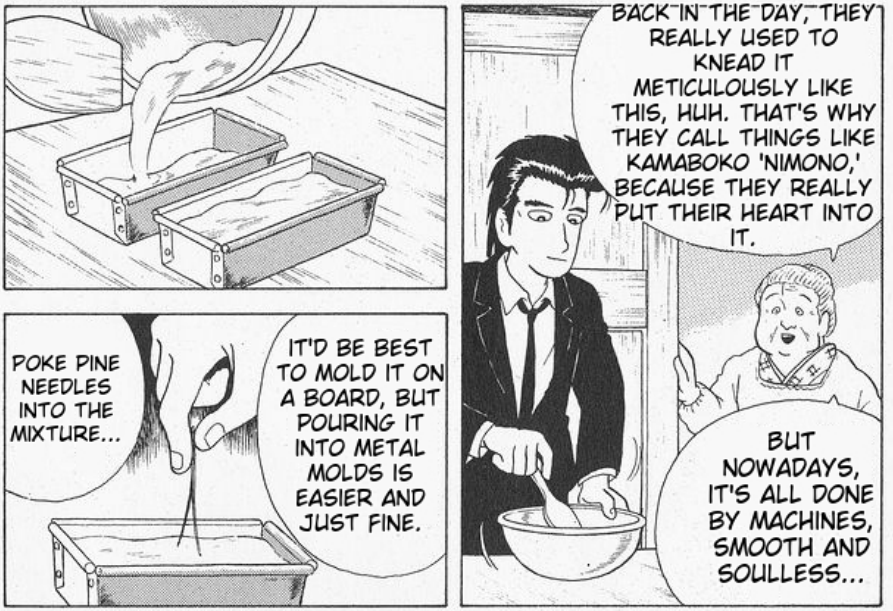

IT'S A DECEPTION, ISN'T IT?

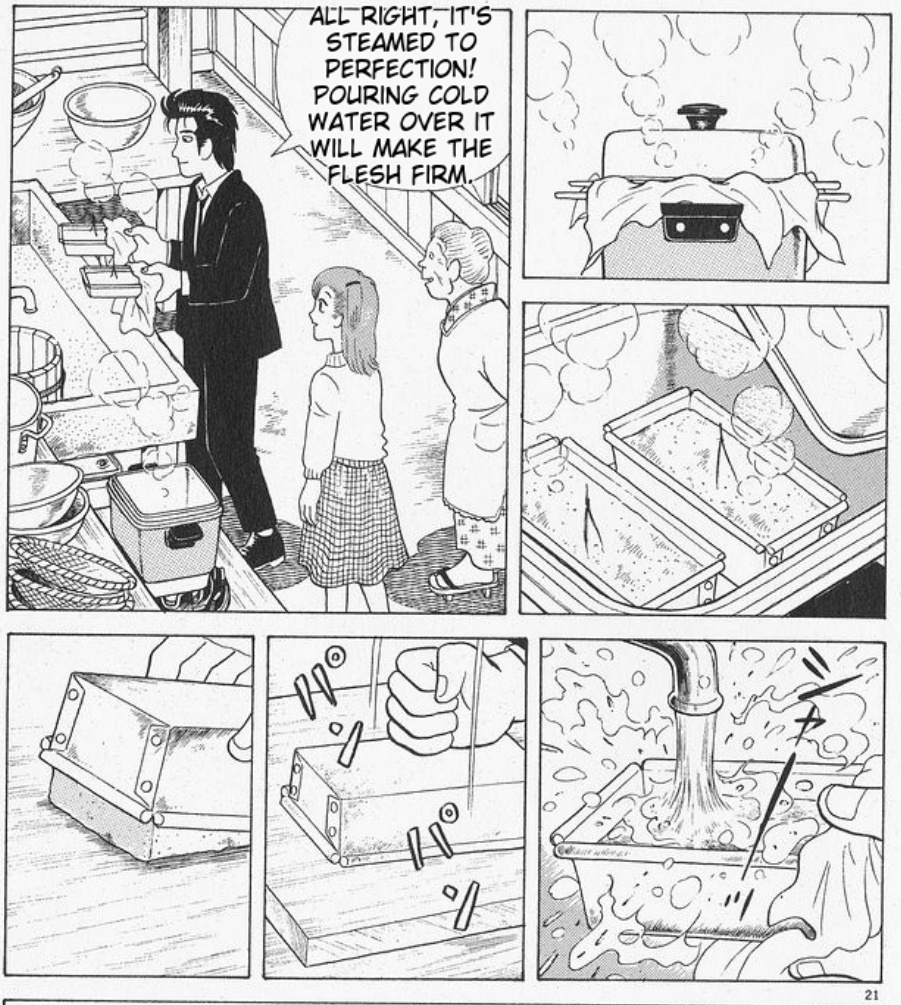

SEASON WITH SALT, SAKE, AND MIRIN TO REFINE THE FLAVOR...
INCREDIBLE, RIGHT? ALL THIS STICKINESS WITHOUT ADDING ANYTHING!
OH MY, THE STICKINESS IS COMING ALONG NICELY.

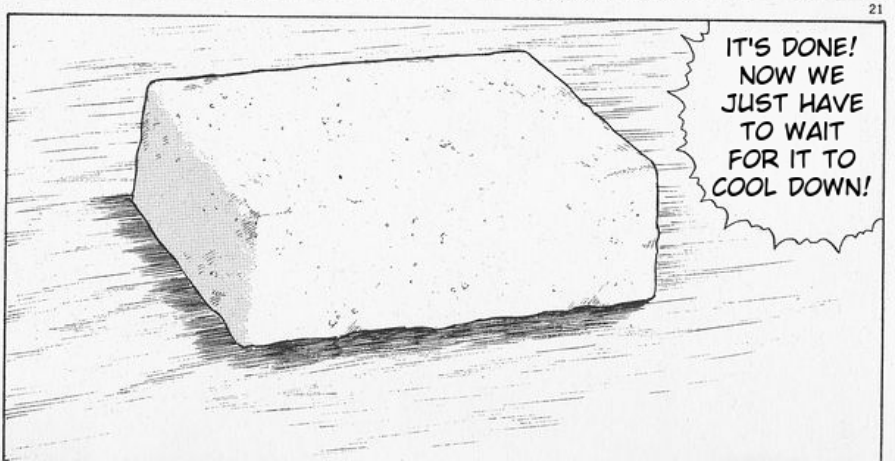

BUT, MOST KAMABOKO MAKERS USE LOW-QUALITY FISH UNSUITABLE FOR KAMABOKO, LACKING THE NATURAL STICKINESS. SO, THEY ADD QUALITY ENHANCERS OR MIX IN STARCH TO BOOST STICKINESS.
BY KNEADING WITH SALT, THE FISH PROTEIN NATURALLY DEVELOPS A STRONG STICKINESS, YOU SEE.

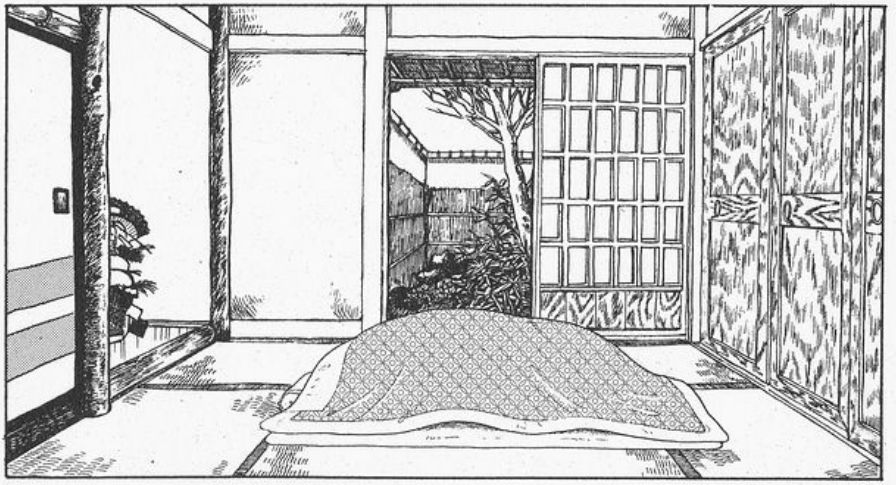
19

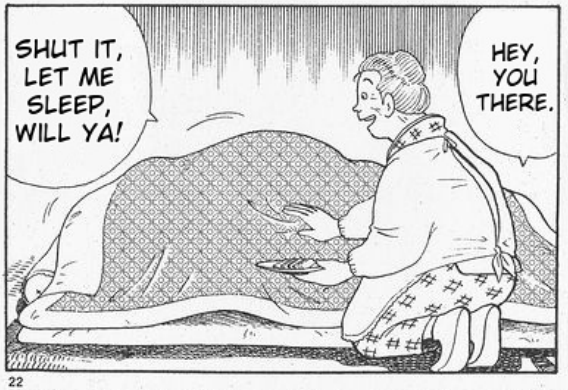
POOR-QUALITY KAMABOKO IS LOADED WITH ADDITIVES, YOU KNOW.
NATURALLY, THIS LEADS TO A DROP IN FLAVOR, HENCE THE ADDITION OF CHEMICAL SEASONINGS.


BACK IN THE DAY, THEY REALLY USED TO KNEAD IT METICULOUSLY LIKE THIS, HUH. THAT'S WHY THEY CALL THINGS LIKE KAMABOKO 'NIMONO,' BECAUSE THEY REALLY PUT THEIR HEART INTO IT.
BUT NOWADAYS, IT'S ALL DONE BY MACHINES, SMOOTH AND SOULLESS...
IT'D BE BEST TO MOLD IT ON A BOARD, BUT POURING IT INTO METAL MOLDS IS EASIER AND JUST FINE.
POKE PINE NEEDLES INTO THE MIXTURE...
CREATE GAPS WITH A CHOPSTICK...
20
NOW, STEAM IT LIKE THIS.
WHEN THE COLOR OF THE PINE NEEDLES ON THE MIXTURE TURNS BROWN, THAT'S WHEN IT'S DONE STEAMING.


ALL RIGHT, IT'S STEAMED TO PERFECTION! POURING COLD WATER OVER IT WILL MAKE THE FLESH FIRM.


IT'S DONE! NOW WE JUST HAVE TO WAIT FOR IT TO COOL DOWN!




SHUT IT, LET ME SLEEP, WILL YA!
HEY, YOU THERE.

HEY, YOU.

22

MAN, THIS WORLD, I TELL YA! I'M FED UP WITH THIS DARN WORLD.
GEEZ, THERE AIN'T NO TASTY FISH CAKE ANYWHERE ANYMORE!!
AH, I JUST WANNA DIE ALREADY.

YAMAOKA-SAN MADE SOME DELICIOUS FISH CAKES FOR YOU!

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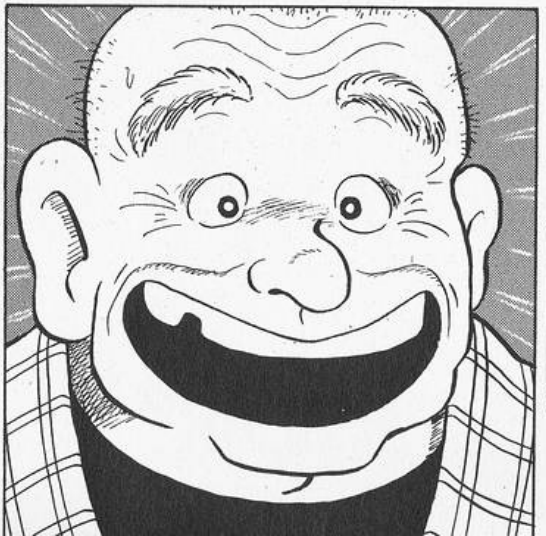

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THE SILKY SMOOTH TEXTURE, THE SATISFYING CRUNCH, THE NATURAL SWEETNESS, AND THIS AROMA... THIS IS THE REAL DEAL, BABY!
DESPITE ITS APPEARANCE, THIS IS THE REAL DEAL KAMABOKO!
YES, YES, THIS IS IT! THIS IS THE ONE THAT CAN GO INTO OUR TRADITIONAL NEW YEAR'S SOUP!
NEXT YEAR, WE'LL DO IT FOR SURE!
24
THE FACT THAT ALL THE STAR PLAYERS IN THE NEW YEAR'S DISHES ARE FAKES... WHAT A SAD WORLD WE LIVE IN, HUH?
WELL, WE JUST HAVE TO WORK ON MAKING THINGS BETTER LITTLE BY LITTLE.

JANUARY 2ND
'NEW.'
KABA

DON'T YOU DARE DROP YOUR DENTURES.
GRANDPA, GIVE IT YOUR ALL!
IT'S OKAY IF YOU DROP YOUR WALLET!

BEHOLD THE PERFORMANCE BY THE HEAD OF THE EDO FIREFIGHTERS' HANAKAWADO GROUP FROM THE DOWNTOWN DISTRICT. ENJOY THE SHOW!
HEAD OF THE HANAKAWADO JUYATSU, THE OLDEST LADDER CLIMBER AMONG EDO FIREFIGHTERS.

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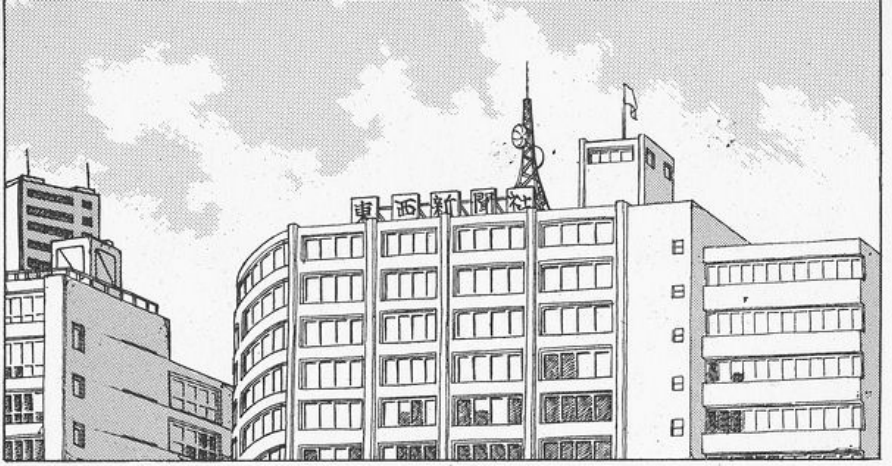
WELL, WELL, AREN'T YOU A LIVELY ONE! YOU DEFINITELY DON'T LOOK A DAY OVER SEVENTY.
THEY'RE GONNA MAKE A FUSS ABOUT IT AGAIN NEXT YEAR, AREN'T THEY?
BEHOLD, IN OWARI NAGOYA, WE'VE GOT THE GOLDEN KILLER WHALE-DRAGON, BABY!
ハッ
パチ パチ
パチ パチ
パチ パチ

THANKS TO MR. YAMAOKA'S FISH CAKE, WE WERE ABLE TO HAVE A GREAT NEW YEAR, SO THANK YOU VERY MUCH!
TO CELEBRATE THE SUCCESS OF CLIMBING THE LADDER OF THE MIND, HOW ABOUT A GOOD ROUND OF APPLAUSE!
OH YEAH!
ヨォーーッ
シャン
シャン
シャン
シャン

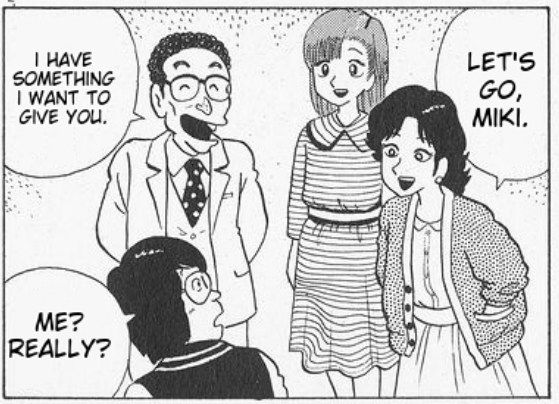
HEY, IT'S THE NEW YEAR AND I'M STILL HERE, BABY!
CONGRATULATIONS!
28
HAPPY NEW YEAR. LET'S MAKE THIS YEAR FABULOUS.

第2話
卵とフライパン



I'M BACK! JUST PICKED UP OKAMURA SENSEI'S MANUSCRIPT.
THANKS FOR YOUR HARD WORK.

2


I HAVE SOMETHING I WANT TO GIVE YOU.
LET'S GO, MIKI.
ME? REALLY?

HEY, MIKI, WANNA GRAB A QUICK TEA BREAK?
HUH?

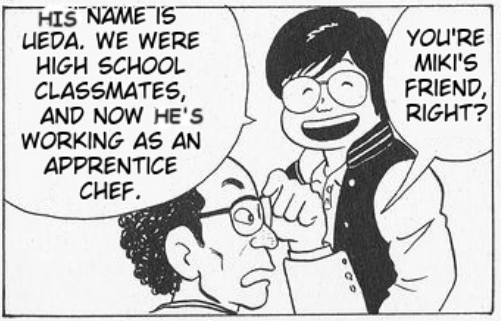
SIMPLY DOZING OFF ALL DAY WON'T GET YOU ANYWHERE, EVEN IF YOU QUIT HORSE RACING!
グー.
HUH?
YAMAOKA-SAN!!! WAKE UP!!!
HEY, MIKI, CONGRATS ON YOUR COMING-OF-AGE CEREMONY!
社員食堂
3
DON'T NEGLECT SCHOOL JUST BECAUSE YOU'RE CAUGHT UP IN PART-TIME WORK, OKAY?
THIS IS A HEARTFELT CELEBRATION FROM US IN THE CULTURAL DEPT. KEEP UP THE GOOD WORK.

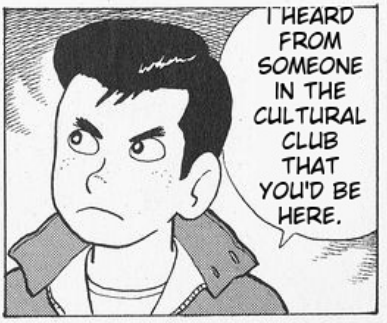
HEY NOW, WHAT'S WITH THE EXTREME TALK! YOU GOTTA BE SERIOUS ABOUT THIS. CAN'T BE MESSING AROUND.
WORK AT THE COMPANY IS JUST A TEMPORARY MEANS TO EARN TUITION, SO PLAY IT COOL AND BE SAVVY ABOUT IT.

ROGER THAT.
WELL, WELL, LOOK WHO FOUND THEIR WAY HERE.

I'LL KEEP WORKING HARD FROM NOW ON AS WELL.
THANK YOU SO MUCH. I FEEL TRULY BLESSED TO HAVE YOUR CONGRATULATIONS FOR MY COMING-OF-AGE CEREMONY.

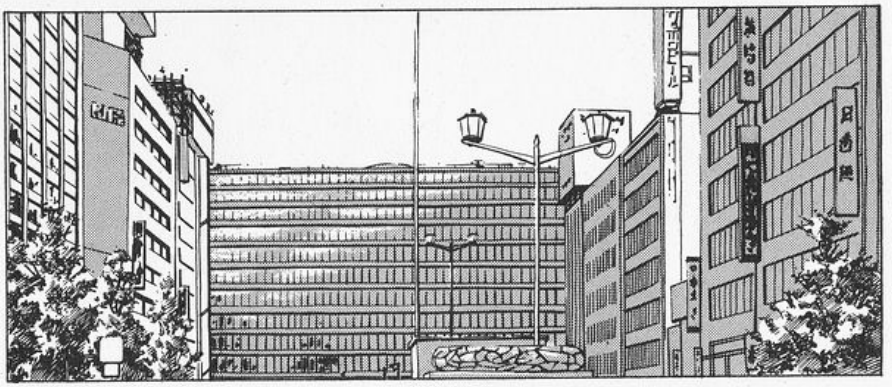
4


HIS NAME IS UEDA. WE WERE HIGH SCHOOL CLASSMATES, AND NOW HE'S WORKING AS AN APPRENTICE CHEF.
YOU'RE MIKI'S FRIEND, RIGHT?

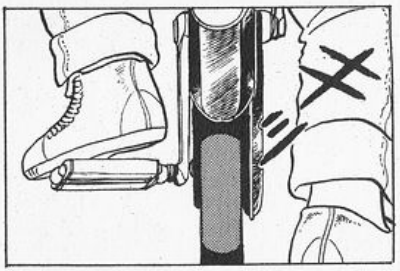

I HEARD FROM SOMEONE IN THE CULTURAL CLUB THAT YOU'D BE HERE.

HA! BEING A CHEF IS SUCH A POINTLESS JOB!
OH, REALLY... A CULINARY EXPERT, HUH?
HEY, UEDA...
WHAT'S WITH THE COMING-OF-AGE CEREMONY... THOSE OLD GUYS' STUFFY, BORING CEREMONY. SO LAME.
ARE YOU BOTH GOING TO THE COMING-OF-AGE CEREMONY?
MIKI-KUN AND UEDA-KUN ARE CLASSMATES, RIGHT? UEDA-KUN IS ALSO ATTENDING THE CEREMONY THIS YEAR.
5
HEY, IT'S TIME TO GET BACK TO WORK. LET'S GO!
OK, I'M COMING.
SURE, COMING-OF-AGE CEREMONIES ARE JUST A FORCED TRADITION, NOTHING EXCITING ABOUT IT, RIGHT?
OH, THEY'RE TRYING TO ACT ALL COOL, HUH?

THANK YOU FOR THE CELEBRATION. EXCUSE ME.
IF YOU DON'T HAVE ANY OTHER WORK TODAY... I HAVE A GATHERING WITH MY HIGH SCHOOL FRIENDS...
WELL DONE.
I'M NOT KIDDING. I'M SICK OF BEING A COOK. ONCE I GET MY NEXT PAYCHECK, I'M QUITTING THIS PLACE AND FINDING A DIFFERENT JOB.
UEDA, YOU WERE LOOKING TO QUIT THIS JOB, RIGHT? THEY'RE RECRUITING APPRENTICES FOR COOKS AT THE EMPLOYEE CAFETERIA HERE.
6
I'M FED UP WITH THIS NONSENSE JOB. IT'S NOT A MAN'S JOB. I'VE TAKEN THE WRONG PATH.
IF I HAD GONE TO COLLEGE LIKE YOU, I COULD'VE TALKED ABOUT COMING-OF-AGE CEREMONIES AND STUFF WITHOUT A CARE IN THE WORLD.

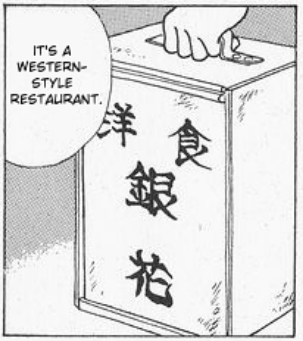


IT'S ALREADY PAST ONE O'CLOCK, I'M STARVING.
GOOD GRIEF, GOT HELD UP IN A POINTLESS MEETING...
7

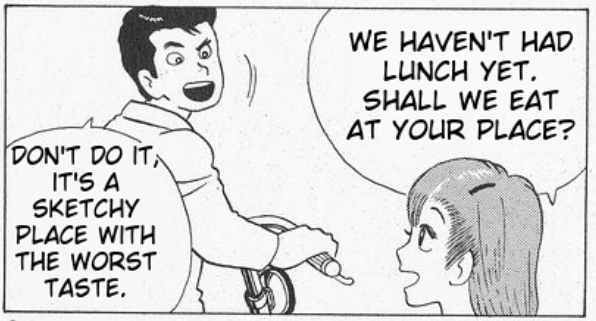


チリリン
チリリン
洋食
銀花

YOU GUYS...
OH, HEY,

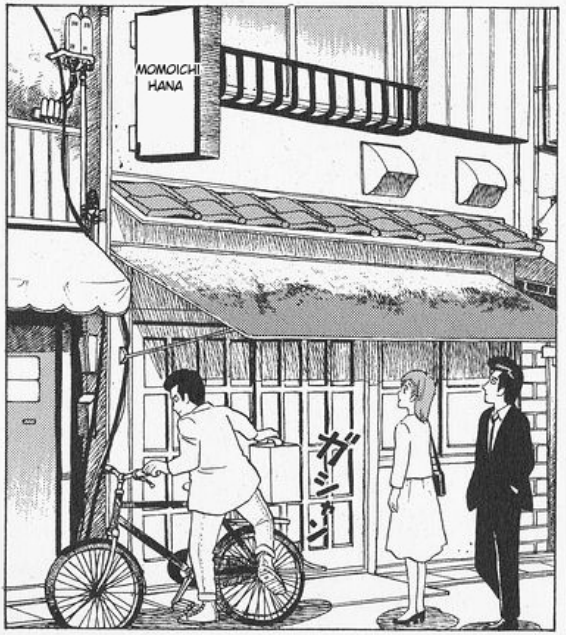

IT'S A WESTERN-STYLE RESTAURANT.
洋食銀花

THE WESTERN RESTAURANT GINBANA IS JUST AROUND THE CORNER WHERE I WORK. I'M ON MY WAY BACK FROM A DELIVERY...
定食
OH, YOU'RE ONE OF MIKI'S FRIENDS FROM THE OTHER DAY.


WE HAVEN'T HAD LUNCH YET. SHALL WE EAT AT YOUR PLACE?
DON'T DO IT, IT'S A SKETCHY PLACE WITH THE WORST TASTE.

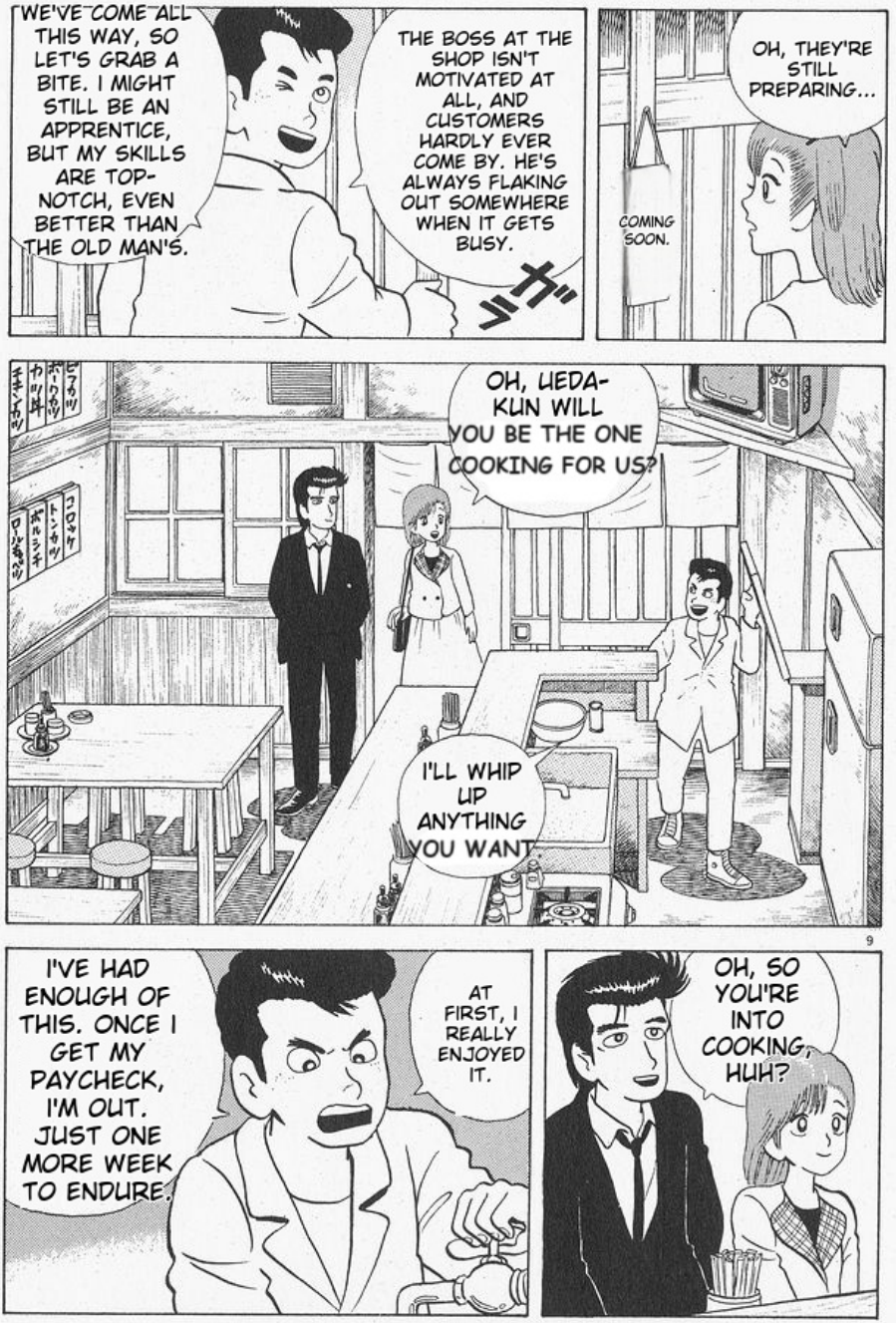
IT'S MORE LIKE A JACK-OF-ALL-TRADES PLACE, A THIRD-RATE DINER.

8


MOMOICHI HANA
ガシ
ガシ

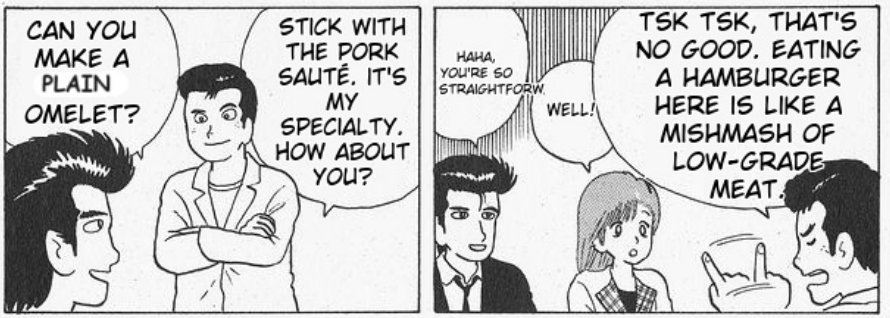
I WANT TO TRY SOMETHING BAD FOR A CHANGE. LEAD THE WAY.

HAH! YOU'RE QUITE THE CURIOUS ONE.

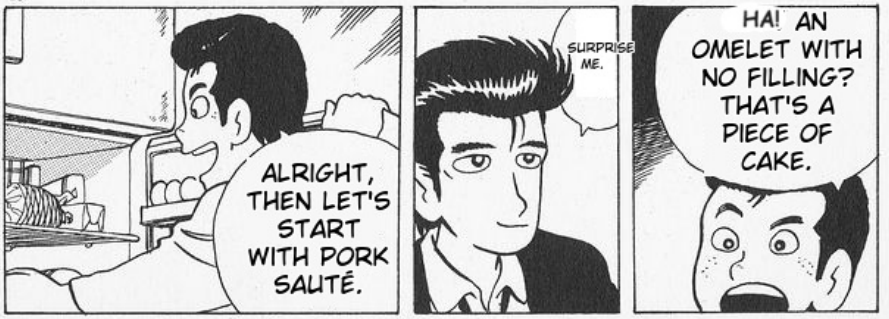

WE'VE COME ALL THIS WAY, SO LET'S GRAB A BITE. I MIGHT STILL BE AN APPRENTICE, BUT MY SKILLS ARE TOP-NOTCH, EVEN BETTER THAN THE OLD MAN'S.
THE BOSS AT THE SHOP ISN'T MOTIVATED AT ALL, AND CUSTOMERS HARDLY EVER COME BY. HE'S ALWAYS FLAKING OUT SOMEWHERE WHEN IT GETS BUSY.
ガシ
OH, THEY'RE STILL PREPARING...
COMING SOON.
OH, UEDA-KUN WILL YOU BE THE ONE COOKING FOR US?
I'LL WHIP UP ANYTHING YOU WANT.
9
I'VE HAD ENOUGH OF THIS. ONCE I GET MY PAYCHECK, I'M OUT. JUST ONE MORE WEEK TO ENDURE.
AT FIRST, I REALLY ENJOYED IT.
OH, SO YOU'RE INTO COOKING, HUH?

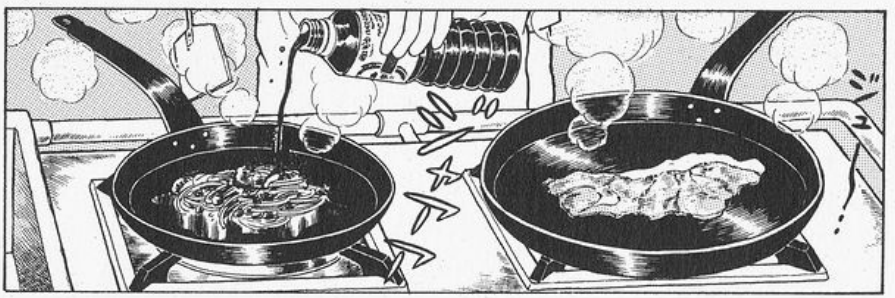
THERE MUST BE MORE INTERESTING JOBS OUT THERE. IT'S NOT TOO LATE TO SWITCH CAREERS NOW.
SORRY, BUT I FIND IT RIDICULOUS TO COOK FOR OTHERS.
IF YOU LOVE COOKING, WHY GIVE UP BEING A CHEF? IF YOU DON'T LIKE THIS PLACE, JUST CHANGE IT.

WELL... THEN I'LL GO WITH THE HAMBURGER.
WHAT'LL IT BE?
.....

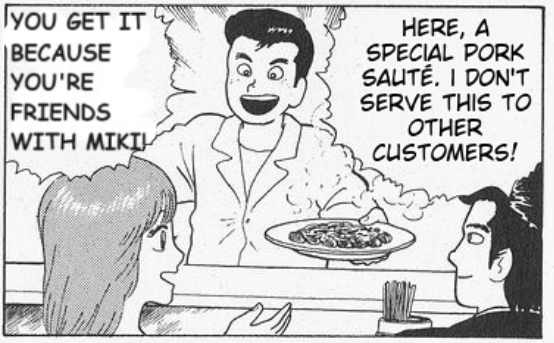

CAN YOU MAKE A PLAIN OMELET?
STICK WITH THE PORK SAUTÉ. IT'S MY SPECIALTY. HOW ABOUT YOU?
HAHA, YOU'RE SO STRAIGHTFORW
WELL!
TSK TSK, THAT'S NO GOOD. EATING A HAMBURGER HERE IS LIKE A MISHMASH OF LOW-GRADE MEAT.

10


ALRIGHT, THEN LET'S START WITH PORK SAUTÉ.
SURPRISE ME.
HA! AN OMELET WITH NO FILLING? THAT'S A PIECE OF CAKE.

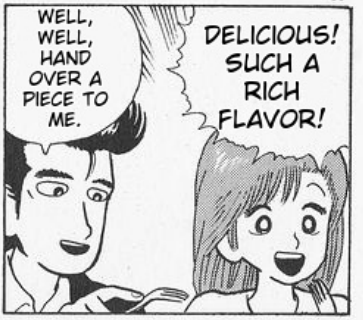


HEHE, I DID SOME RESEARCH, YOU KNOW? SOY SAUCE WITH A HINT OF WHISKEY FLAVOR GOES WELL TOGETHER!
WELL, I ADDED WHISKEY TO IT.

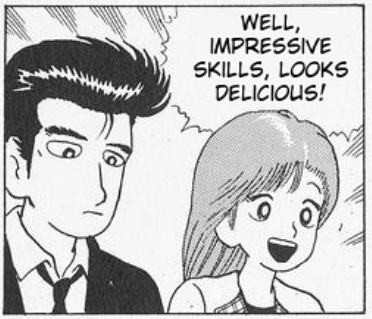

YOU GET IT BECAUSE YOU'RE FRIENDS WITH MIKI!
HERE, A SPECIAL PORK SAUTÉ. I DON'T SERVE THIS TO OTHER CUSTOMERS!

11

BRINGING OUT THE UMAMI OF THE PORK... IT'S QUITE SOMETHING.
HMM, ONIONS, TOMATOES, AND SHIITAKE MUSHROOMS, ALL COOKED IN SOY SAUCE AND WHISKEY, CREATING A TASTE THAT'S SIMPLY INDESCRIBABLE.

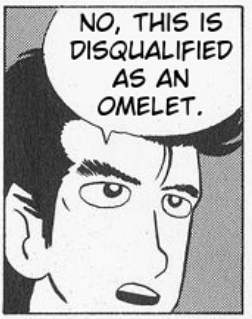

WELL, WELL, HAND OVER A PIECE TO ME.
DELICIOUS! SUCH A RICH FLAVOR!

IF I PULL THIS OFF, WE MIGHT JUST GET A LITTLE TREAT, YOU KNOW?
HEHEHE, EVERYONE MAY MAKE FUN OF PORK SAUTÉ, BUT LET ME TELL YOU...
カシャ
コト
マーガリン
チャ チャ
ポーン
トン トン トン


WELL, IMPRESSIVE SKILLS, LOOKS DELICIOUS!

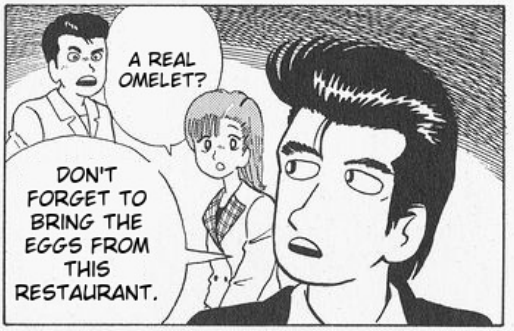
HERE YOU ARE!

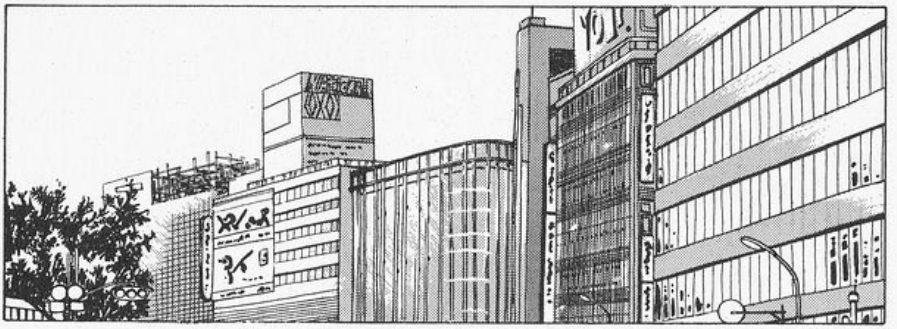
DAMN IT, ARE YOU LOOKING FOR A FIGHT WITH ME?!
BRING THAT OMELET HERE, I'LL LET YOU TASTE A REAL OMELET.


NO, THIS IS DISQUALIFIED AS AN OMELET.

HOW CAN YOU DISQUALIFY IT WITHOUT EVEN TRYING IT?!
WHAT DID YOU SAY?!

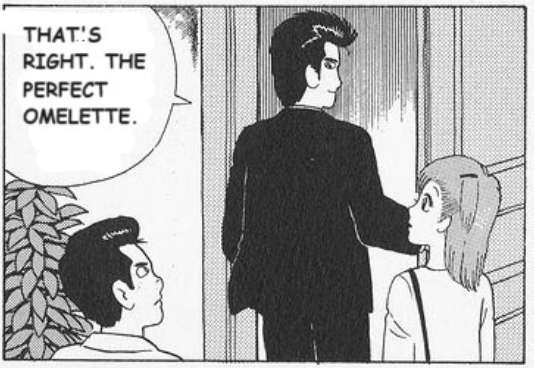
13


A REAL OMELET?
DON'T FORGET TO BRING THE EGGS FROM THIS RESTAURANT.

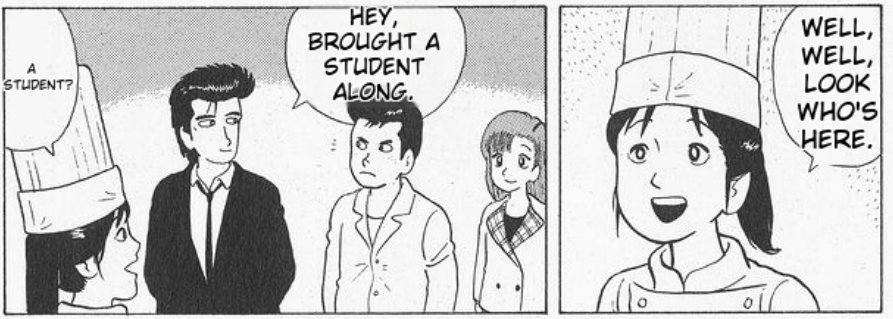


オムレツの店
塀の上のハンプティ

14


THAT'S RIGHT. THE PERFECT OMELETTE.

AN OMELETTE JOINT... IS THIS PLACE REALLY ALL ABOUT OMELETTES?
オムレツの店
の上のハンプテ


A STUDENT?
HEY, BROUGHT A STUDENT ALONG.
WELL, WELL, LOOK WHO'S HERE.

15

I'M MINAKO HANAMORI, WELCOME.
PLEASED TO MEET YOU.
MY COLLEAGUE, YUKO KURITA, AND THE APPRENTICE COOK, UEDA-KUN.
SURELY YOU'RE NOT TALKING ABOUT ME AS A STUDENT, RIGHT?

CALLING YOURSELF A CHEF IS TOO MUCH, WHEN ALL YOU CAN MAKE IS AN OMELETTE.
MS. HANAMORI IS THE OWNER AND CHEF OF THIS RESTAURANT.
AND OF COURSE, YOU CAN MAKE AN OMELETTE... TAKE A LOOK AT THE ONE HE MADE EARLIER.
WELL, THAT'S IMPRESSIVE!
EVEN SHRIMP FRY, EVEN MINCED CUTLET.
I CAN MAKE STEW TOO, YOU KNOW.
THIS IS THE OMELETTE THIS MAN MADE.
16
OK!
I WANT A PLAIN OMELETTE, PLEASE.
WELL, DUH! YOU CAN FRY AN OMELETTE WITH YOUR EYES CLOSED!
IT'S PERFECTLY COOKED.

シャシャシャシャ
カシャ
HANAMORI IS WHISKING METICULOUSLY WITH A WHISK, TAKING HER SWEET TIME...
UEDA STIRRED WITH CHOPSTICKS, BUT...
17
AS THE BUTTER MELTS AND FOAMS SPREAD OUT, CRACK THE EGGS IN ONE GO...
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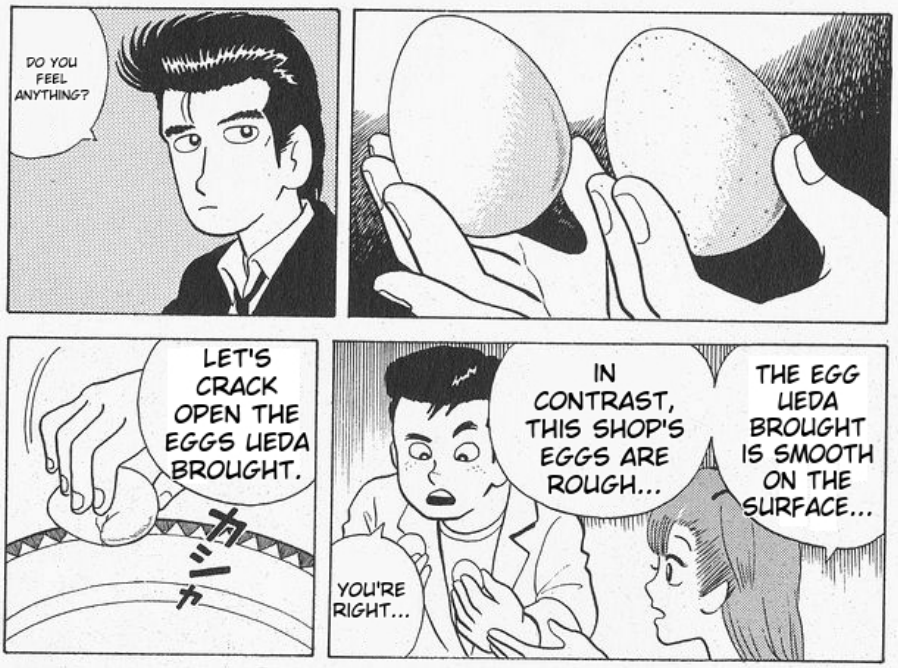
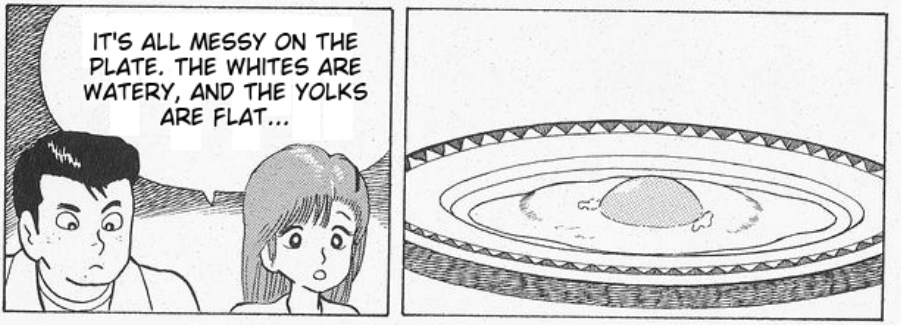
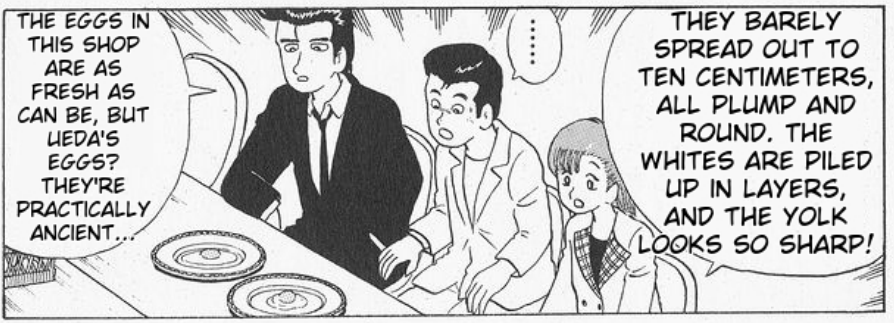
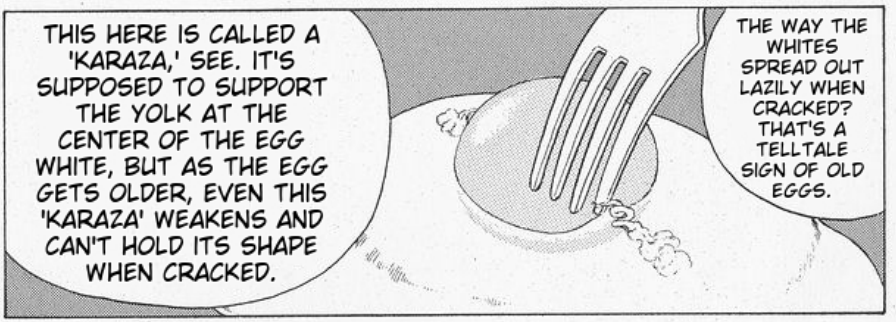
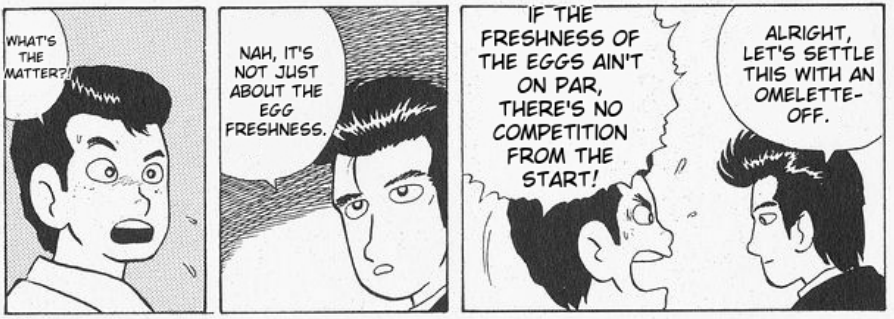
BUT FIRST, COULD YOU BRING OUT THE EGGS I BROUGHT?
LET'S MAKE SURE IT'S A FAIR COMPARISON BY LETTING THIS COOL DOWN TOO.
18
COULD I ALSO GET A COUPLE OF PLATES AND SOME EGGS FROM THIS SHOP?
HERE YOU GO.
THANK YOU FOR WAITING.
WOW, WHAT SKILLFUL HANDS YOU HAVE! I WAS MESMERIZED!


DO YOU FEEL ANYTHING?
LET'S CRACK OPEN THE EGGS UEDA BROUGHT.
カシャ
IN CONTRAST, THIS SHOP'S EGGS ARE ROUGH...
THE EGG UEDA BROUGHT IS SMOOTH ON THE SURFACE...
YOU'RE RIGHT...

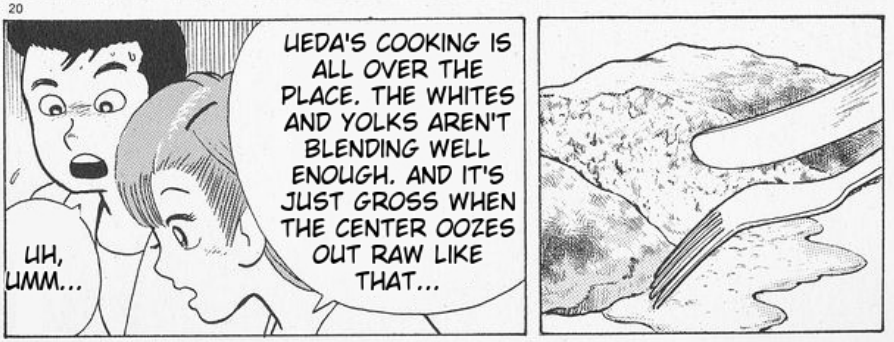

IT'S ALL MESSY ON THE PLATE. THE WHITES ARE WATERY, AND THE YOLKS ARE FLAT...
19
NOW, THIS ONE FROM THE SHOP.
カシャ

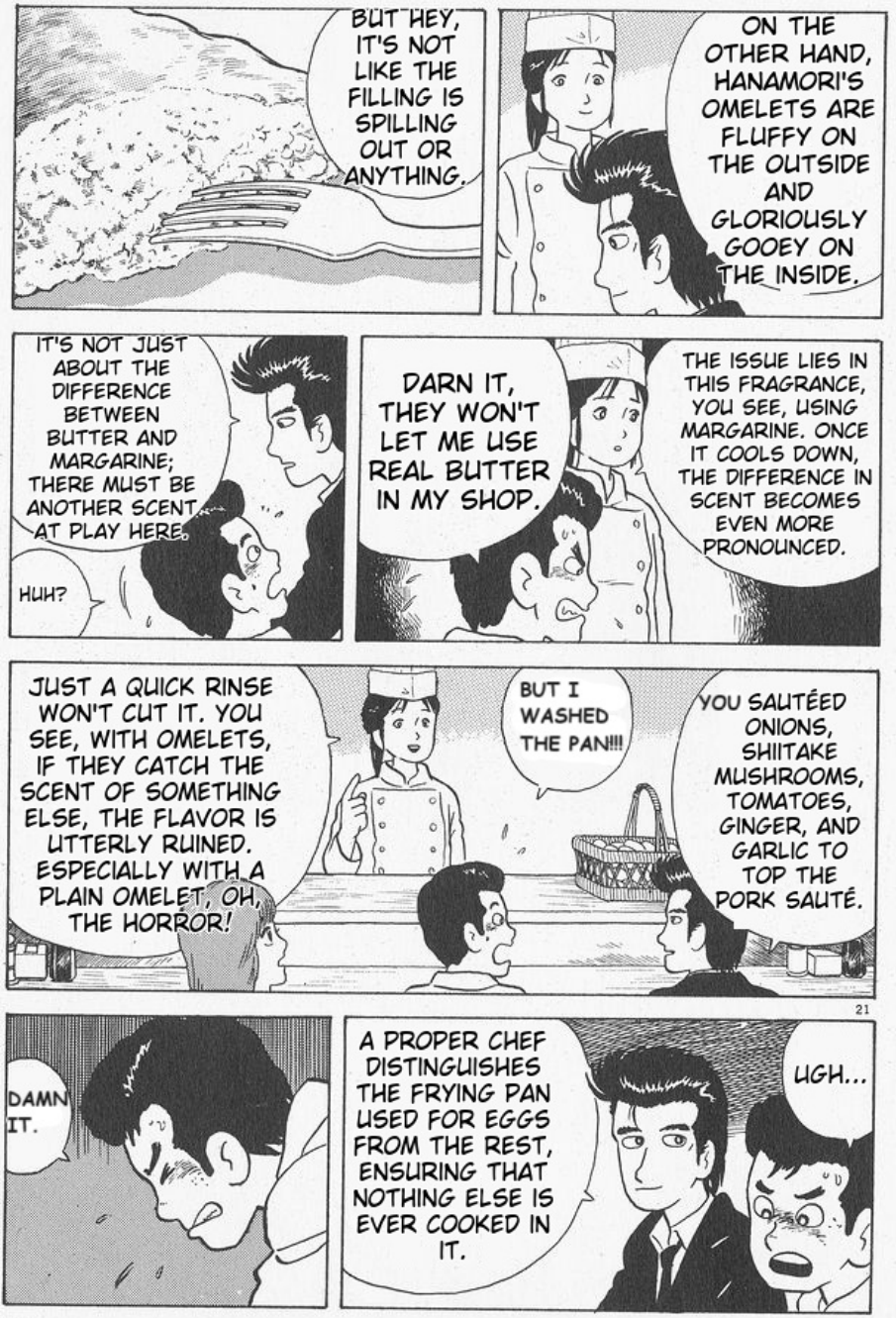

THE EGGS IN THIS SHOP ARE AS FRESH AS CAN BE, BUT UEDA'S EGGS? THEY'RE PRACTICALLY ANCIENT...
.....
THEY BARELY SPREAD OUT TO TEN CENTIMETERS, ALL PLUMP AND ROUND. THE WHITES ARE PILED UP IN LAYERS, AND THE YOLK LOOKS SO SHARP!


THIS HERE IS CALLED A 'KARAZA,' SEE. IT'S SUPPOSED TO SUPPORT THE YOLK AT THE CENTER OF THE EGG WHITE, BUT AS THE EGG GETS OLDER, EVEN THIS 'KARAZA' WEAKENS AND CAN'T HOLD ITS SHAPE WHEN CRACKED.
THE WAY THE WHITES SPREAD OUT LAZILY WHEN CRACKED? THAT'S A TELLTALE SIGN OF OLD EGGS.


WHAT'S THE MATTER?
NAH, IT'S NOT JUST ABOUT THE EGG FRESHNESS.
IF THE FRESHNESS OF THE EGGS AIN'T ON PAR, THERE'S NO COMPETITION FROM THE START!
ALRIGHT, LET'S SETTLE THIS WITH AN OMELETTE-OFF.

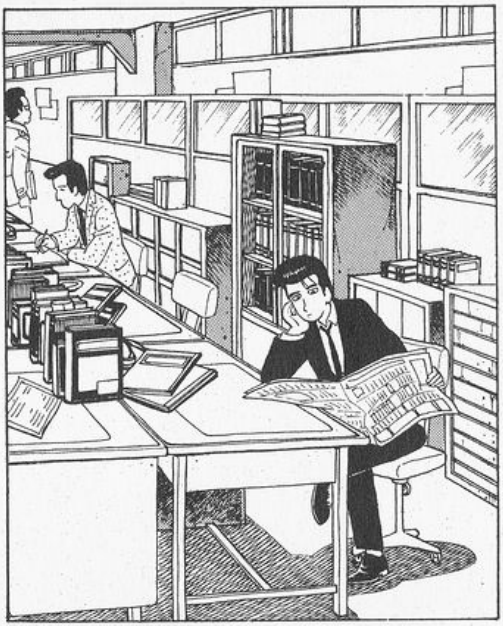
20

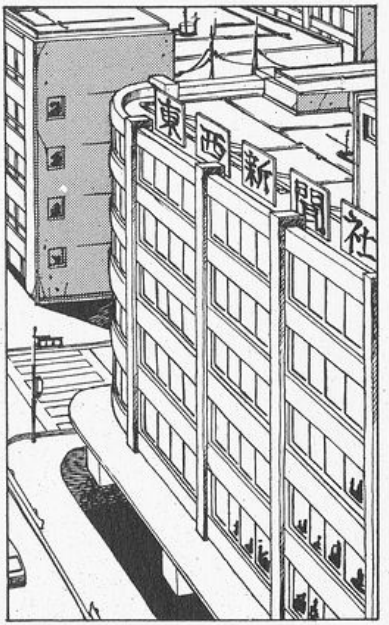

UEDA'S COOKING IS ALL OVER THE PLACE. THE WHITES AND YOLKS AREN'T BLENDING WELL ENOUGH. AND IT'S JUST GROSS WHEN THE CENTER OOZES OUT RAW LIKE THAT...
UH, UMM...


BUT HEY, IT'S NOT LIKE THE FILLING IS SPILLING OUT OR ANYTHING.
ON THE OTHER HAND, HANAMORI'S OMELETS ARE FLUFFY ON THE OUTSIDE AND GLORIOUSLY GOOEY ON THE INSIDE.
IT'S NOT JUST ABOUT THE DIFFERENCE BETWEEN BUTTER AND MARGARINE; THERE MUST BE ANOTHER SCENT AT PLAY HERE.
HUH?
DARN IT, THEY WON'T LET ME USE REAL BUTTER IN MY SHOP.
THE ISSUE LIES IN THIS FRAGRANCE, YOU SEE, USING MARGARINE. ONCE IT COOLS DOWN, THE DIFFERENCE IN SCENT BECOMES EVEN MORE PRONOUNCED.
JUST A QUICK RINSE WON'T CUT IT. YOU SEE, WITH OMELETS, IF THEY CATCH THE SCENT OF SOMETHING ELSE, THE FLAVOR IS UTTERLY RUINED. ESPECIALLY WITH A PLAIN OMELET, OH, THE HORROR!
BUT I WASHED THE PAN!!!
YOU SAUTÉED ONIONS, SHIITAKE MUSHROOMS, TOMATOES, GINGER, AND GARLIC TO TOP THE PORK SAUTÉ.
21
DAMN IT.
A PROPER CHEF DISTINGUISHES THE FRYING PAN USED FOR EGGS FROM THE REST, ENSURING THAT NOTHING ELSE IS EVER COOKED IN IT.
UGH...

CHEF, PLEASE GIVE ME A CHEESE OMELETTE AND A TOMATO OMELETTE.
HERE YOU GO.
.....
DELICIOUS, SO CREAMY!
THANK YOU, I'M SO HAPPY THAT YOU'RE PLEASED.
22
YOU KNOW, THE HAPPIEST MOMENT FOR ME IS WHEN CUSTOMERS ENJOY WHAT I'VE MADE AND TELL ME HOW DELICIOUS IT IS.
THAT'S WHY I RUN THIS LITTLE SHOP.
SEEMS LIKE YOU'RE HAVING A GOOD TIME...

OH, UM, YEAH...
UEDA IS NOT LIKE THAT AT ALL, YOU KNOW! HE WAS HAVING A BLAST WHEN HE COOKED PORK SAUTÉ FOR ME.
THAT GUY, HE'S NOT INTO ....., HE'S INTO THE MONEY THAT CUSTOMERS BRING IN. MONEY'S HIS JAM, NOT THE FOOD.
HMM... TOTALLY DIFFERENT FROM THE OLD MAN AT MY SHOP...
HOLD ON A DAMN MINUTE! THIS ISN'T ABOUT ME! IT'S ABOUT HIM!
BUT WHILE WORKING AT THE CURRENT STORE, I'VE COMPLETELY GROWN TO HATE IT...
I LOVE COOKING, YOU KNOW? THAT'S WHY I THOUGHT, 'WHY NOT BECOME A CHEF?'
IF EVERYONE AT WORK WERE LAZY LIKE MR. YAMAOKA, I WOULD'VE HATED WORKING AT THE COMPANY TOO, NO DOUBT ABOUT IT.
23
WHETHER YOU WANT TO QUIT BEING A CHEF OR NOT, I THINK IT'S NOT TOO LATE TO DECIDE AT LEAST AFTER YOU CAN COOK A DECENT OMELETTE, DON'T YOU THINK?
YOU'RE NOT EVEN DONE WITH YOUR COMING-OF-AGE CEREMONY YET, SO WHY RUSH TO CONCLUSIONS?




東北新聞社

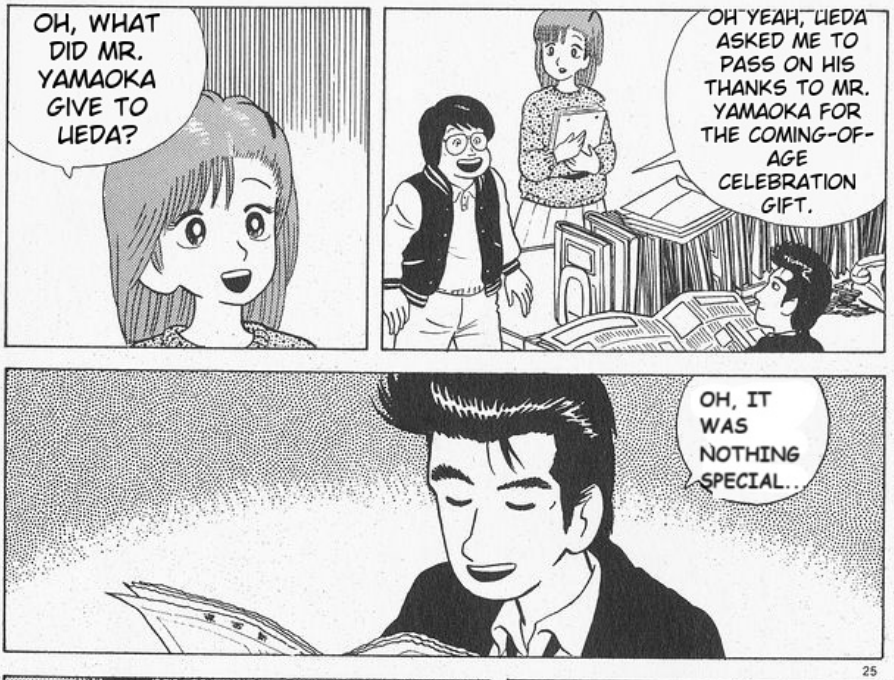
UEDA LEFT THAT RESTAURANT AND JOINED RESTAURANT TRIANGLE!

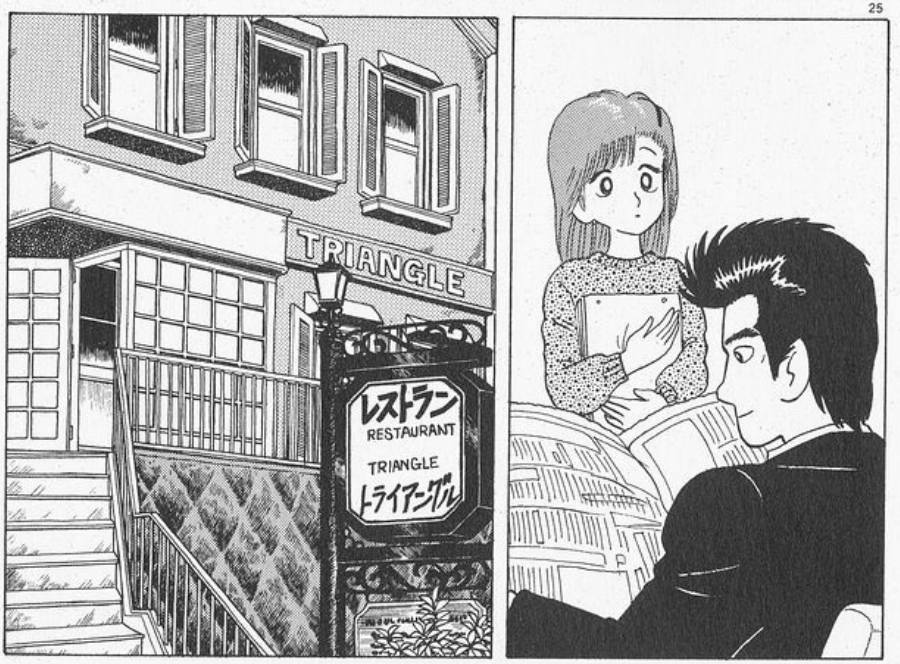
YAMAOKA-SAN!

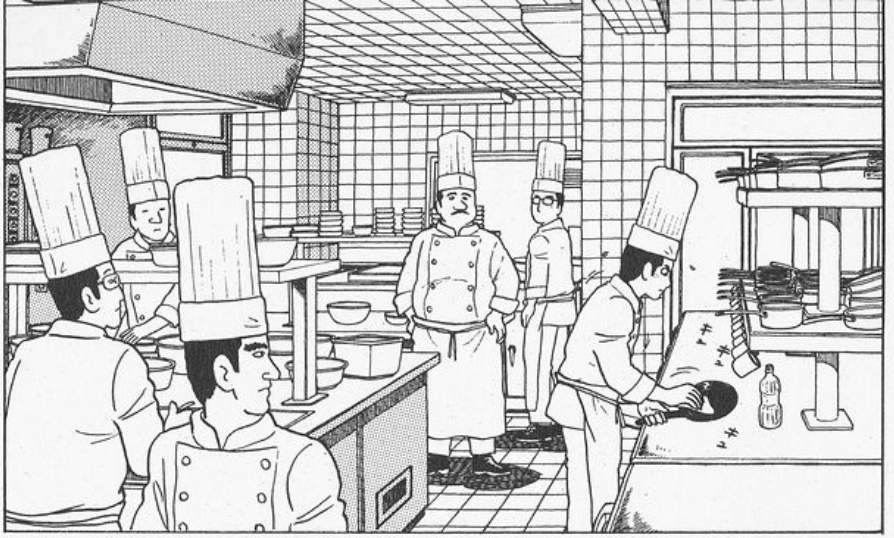
24

UEDA IS AMAZING! HE'S GOING TO BE A GREAT CHEF!
HE'S SO MOTIVATED NOW!

NO KIDDING? THAT PLACE IS TOP NOTCH! HE'LL GET A GOOD EDUCATION TO BE A CHEF THERE!

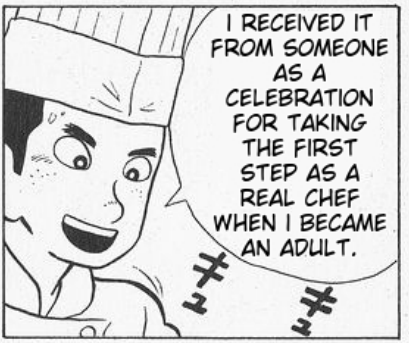

OH, WHAT DID MR. YAMAOKA GIVE TO UEDA?
OH YEAH, UEDA ASKED ME TO PASS ON HIS THANKS TO MR. YAMAOKA FOR THE COMING-OF-AGE CELEBRATION GIFT.
OH, IT WAS NOTHING SPECIAL..
25

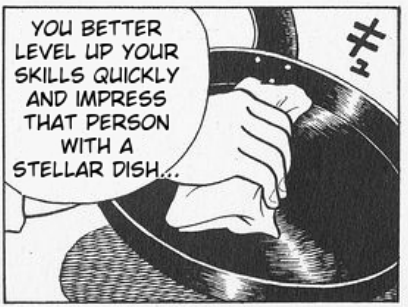

TRIANGLE
レストラン
RESTAURANT
TRIANGLE
トライアングル



AN EXCLUSIVE PAN JUST FOR MAKING OMELETS, HUH?
YOU'RE REALLY TAKING GOOD CARE OF IT, AREN'T YOU?
YOU'RE QUITE THE ODD ONE BRINGING YOUR OWN FRYING PAN AS A NEWBIE.

26


I RECEIVED IT FROM SOMEONE AS A CELEBRATION FOR TAKING THE FIRST STEP AS A REAL CHEF WHEN I BECAME AN ADULT.

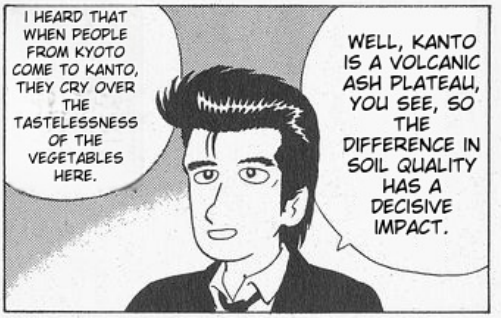

YOU BETTER LEVEL UP YOUR SKILLS QUICKLY AND IMPRESS THAT PERSON WITH A STELLAR DISH...

第3話

春のいぶき

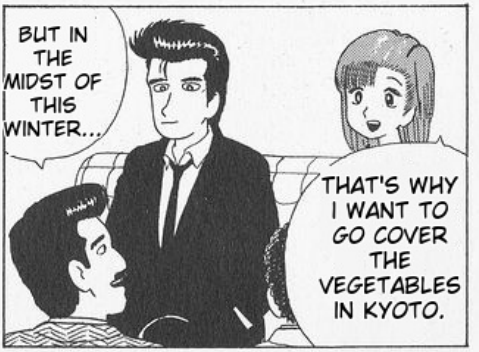
I SEE... SO IT'S TRUE THAT KYOTO IS THE PLACE FOR VEGETABLES, HUH.

HMM... AS A PERSON FROM KANTO, THAT REALLY HURTS MY PRIDE.


I HEARD THAT WHEN PEOPLE FROM KYOTO COME TO KANTO, THEY CRY OVER THE TASTELESSNESS OF THE VEGETABLES HERE.
WELL, KANTO IS A VOLCANIC ASH PLATEAU, YOU SEE, SO THE DIFFERENCE IN SOIL QUALITY HAS A DECISIVE IMPACT.

2

WELL, TO BE HONEST, I WANT TO SEE IF THERE ARE STILL DELICIOUS VEGETABLES EVEN IN THE MIDDLE OF THIS COLD WINTER.

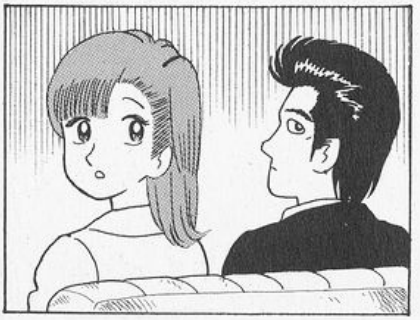

BUT IN THE MIDST OF THIS WINTER...
THAT'S WHY I WANT TO GO COVER THE VEGETABLES IN KYOTO.

THANK YOU.
AH, I SEE! WELL, NO PROBLEM. GO AHEAD AND DO IT.

OH MY, NIKAWA-SAN...

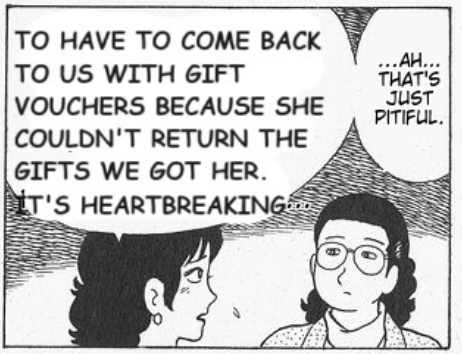
OH, NIKAWA-SAN, WHY ARE YOU SAYING SUCH THINGS...
HERE, A DEPARTMENT STORE GIFT VOUCHER. PLEASE FORGIVE ME FOR THIS.
I TRULY APOLOGIZE FOR CAUSING YOU TROUBLE. I CAN'T RETURN THE GIFTS I'VE RECEIVED, SO...

PLEASE, I'M BEGGING YOU...
PLEASE, COULD YOU LET IT SLIDE? I'VE BEEN ASKING THE SAME FROM OTHERS.



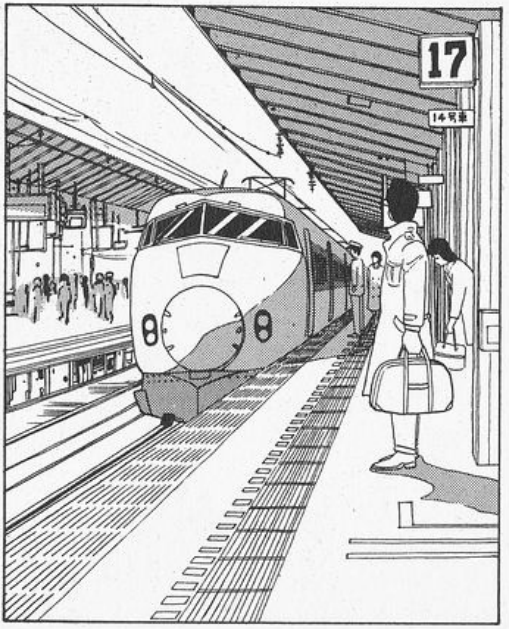
...SIGH... I'M TERRIBLY SORRY FOR CAUSING EVERYONE TROUBLE... I'M REALLY SORRY...
I EVEN RECEIVED AN INVITATION TO HER WEDDING, BUT JUST TEN DAYS BEFORE THE CEREMONY, IT WAS SUDDENLY CALLED OFF...
WE JOINED THE COMPANY TOGETHER.
I WONDER WHAT ON EARTH HAPPENED?
OH, THAT POOR WOMAN...
4
HONESTLY, SHE WAS BETTER OFF NOT MARRYING THAT GUY...
WELL, WELL...
OH, SO THAT'S WHAT HAPPENED. THERE WAS A LOT OF GOSSIP GOING AROUND ABOUT THAT INCIDENT.

THIS IS JUST TOO SAD.
THAT'S JUST TOO MUCH.


TO HAVE TO COME BACK TO US WITH GIFT VOUCHERS BECAUSE SHE COULDN'T RETURN THE GIFTS WE GOT HER. IT'S HEARTBREAKING...
...AH... THAT'S JUST PITIFUL.

POOR THING...

5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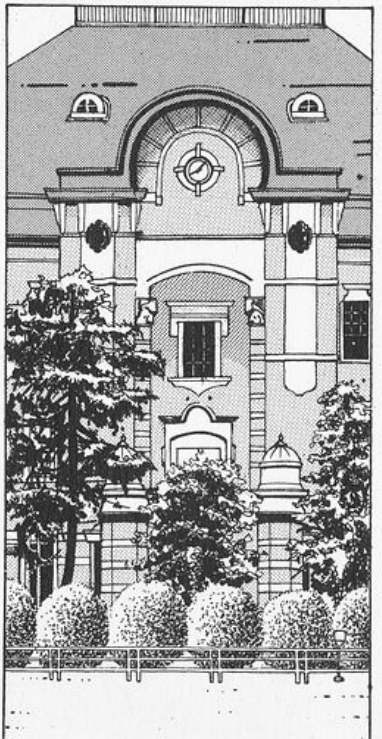
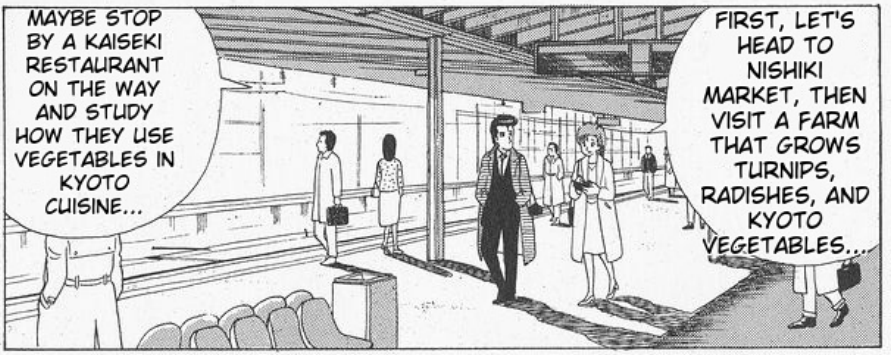
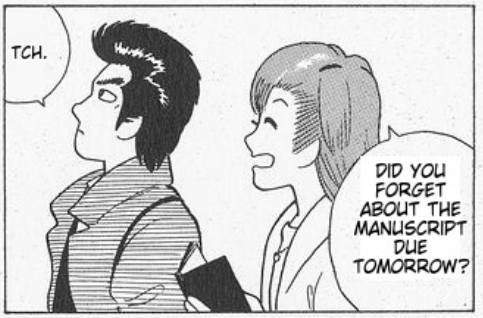
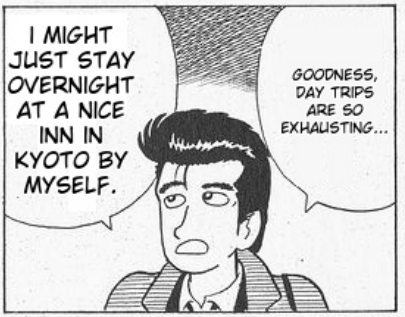



MAYBE STOP BY A KAISEKI RESTAURANT ON THE WAY AND STUDY HOW THEY USE VEGETABLES IN KYOTO CUISINE...
FIRST, LET'S HEAD TO NISHIKI MARKET, THEN VISIT A FARM THAT GROWS TURNIPS, RADISHES, AND KYOTO VEGETABLES...

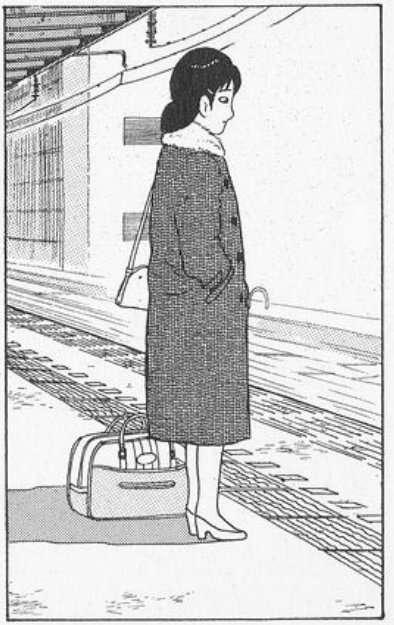

TCH.
DID YOU FORGET ABOUT THE MANUSCRIPT DUE TOMORROW?

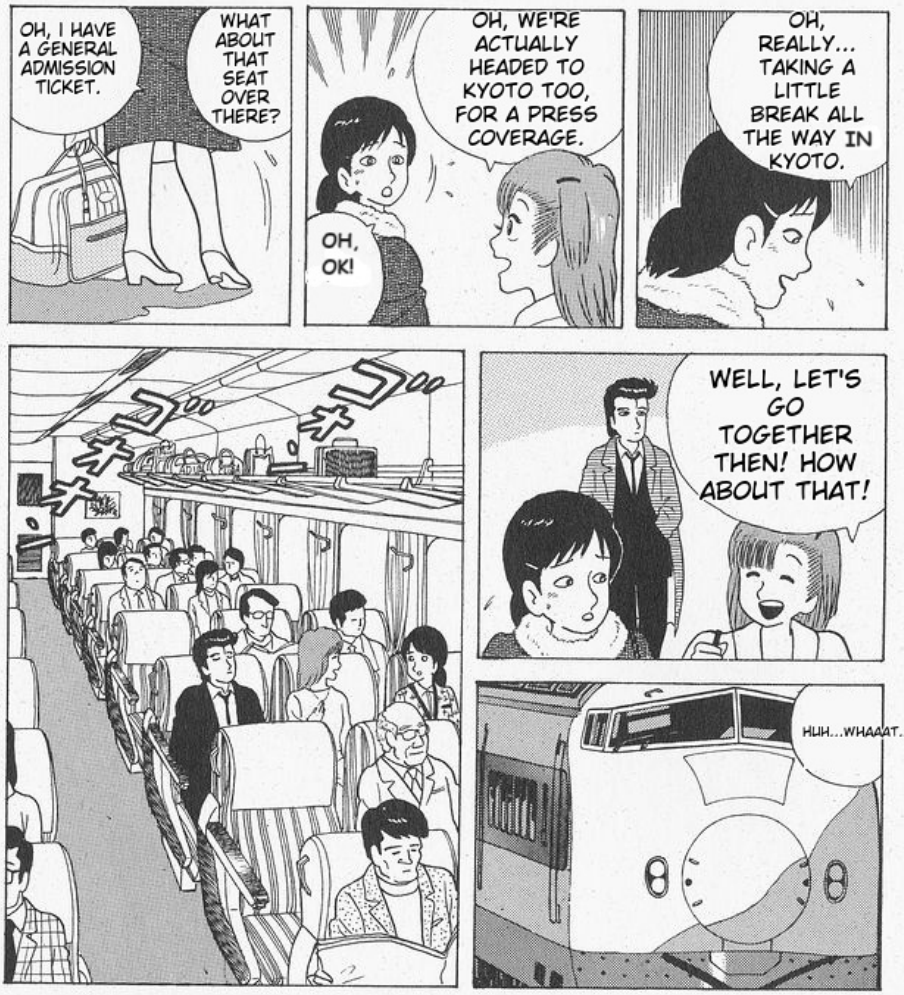

I MIGHT JUST STAY OVERNIGHT AT A NICE INN IN KYOTO BY MYSELF.
GOODNESS, DAY TRIPS ARE SO EXHAUSTING...

IT'S NIKAWA SAN...
OH!

6

GOING ON AN ADVENTURE?
OH MY.
GOOD MORNING.



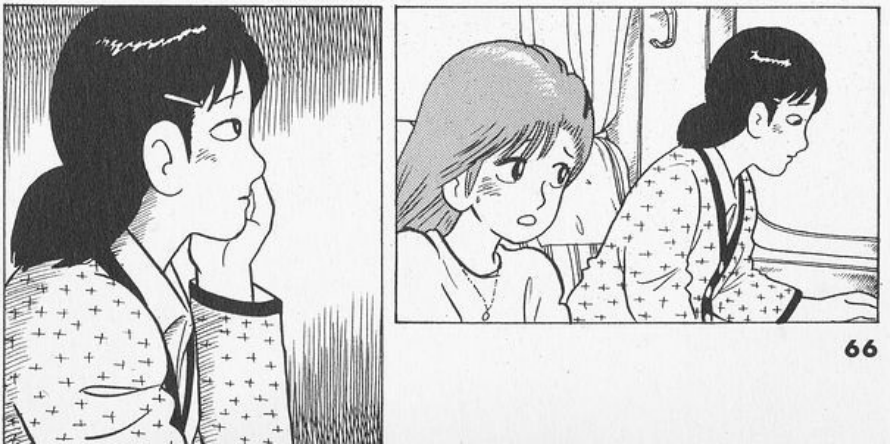

OH, I HAVE A GENERAL ADMISSION TICKET.
WHAT ABOUT THAT SEAT OVER THERE?
OH, WE'RE ACTUALLY HEADED TO KYOTO TOO, FOR A PRESS COVERAGE.
OH, OK!
OH, REALLY... TAKING A LITTLE BREAK ALL THE WAY IN KYOTO.
コーオーコー
WELL, LET'S GO TOGETHER THEN! HOW ABOUT THAT!
HUH...WHAAAT...
7
OH, YES, THAT'S THE PLAN.
ME? GOING TO KYOTO?...
BUT IT'S JUST A DAY TRIP, SO IT WILL BE QUITE RUSHED. HOW MANY NIGHTS ARE YOU PLANNING TO STAY IN KYOTO, MS. NIKAWA?
SOUNDS EXCITING, GOING TO KYOTO TO COVER ABOUT THE LOCAL VEGETABLES.

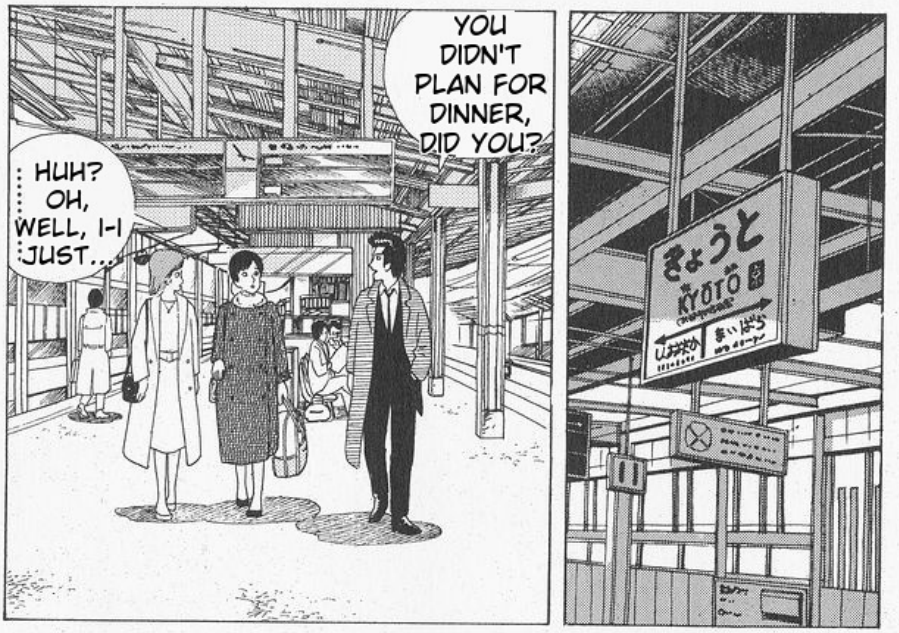
OH, HERE IT IS! I'M TERRIBLY SORRY FOR MISPLACING IT!
THAT'S ALRIGHT, MISS.
THANK YOU FOR WAITING. LET ME CHECK YOUR TICKET.
JUST A SECOND, I'LL FIND IT...
TICKET PLEASE?
8
I'VE HEARD THAT WOMEN TEND TO CHOOSE KYOTO FOR THEIR HONEYMOON TRIPS.
HMM, IT SEEMS WOMEN REALLY LOVE KYOTO, DON'T THEY?
...DO YOU LIKE KYOTO?
YES... I USED TO VISIT HERE OFTEN DURING MY STUDENT DAYS...

BUT, HAVE YOU SEEN THE EXTRAVAGANT WEDDINGS LATELY? MY BUDDY IS GETTING HITCHED NEXT WEEK...
MR. YAMAOKA...!
ガラリ
OH, GO AHEAD, TAKE YOUR TIME.
MR. YAMAOKA!
EXCUSE ME, I NEED TO USE THE RESTROOM...
UGH, THE NERVE!
HOW INSENSITIVE CAN YOU BE! KNOWING MS. NIKAWA IS IN A TOUGH SPOT, WHY KEEP ON TALKING ABOUT THE WEDDING!
9
WHAT ARE YOU DOING! THAT'S LIKE SOMETHING A THIEF WOULD PULL OFF!
HEY, PUT MS. NIKAWA'S BAG DOWN!

HUH... MS. NIKAWA IS GOING TO KYOTO... COULD IT BE... SUICIDE...?
I'LL... BE BACK.
IT'S A SUICIDE NOTE!!
遺書
EARLIER, WHEN MS. HIKAWA TOOK OUT HIS TICKET, I SAW AN ENVELOPE PEEKING OUT, AND IT'S BEEN BOTHERING ME STRANGELY...
I KNEW IT.
OH, I'LL MAKE A QUICK CALL. IT'S TO A FRIEND IN KYOTO, I'LL BE BACK IN A JIFFY.
JUST ACT NORMAL.
WHAT SHOULD WE DO... HEY, MR. YAMAOKA, WHAT SHOULD WE DO...!

10




YOU DIDN'T PLAN FOR DINNER, DID YOU?
HUH? OH, WELL, I-I JUST...
きょうと
KYOTO

PLEASE COME WITH ME, MS. NIKAWA. IT'S TOO DANGEROUS WITH JUST MR. YAMAOKA.
OH, DEAR.
COME ON, JOIN US. I KNOW A GREAT PLACE.

11

I'M IN! LET'S GO ON A DATE.
WELL, I GUESS THAT SETTLES IT...
WHAT?!

WE'VE REALLY VENTURED DEEP INTO THE MOUNTAINS, THE SNOW IS UNREAL.
AS FAR AS THE EYE CAN SEE, IT'S JUST CEDAR TREES...
12
THIS AREA IS THE PRIME SPOT FOR HOKUZANSUGI, YOU KNOW.

.....
THE SNOW IS GETTING DEEPER AND DEEPER...
IF IT'S THIS LONELY, MS. NIKAWA'S SPIRITS WILL SINK EVEN LOWER.
I ENTRUSTED MR. YAMAOKA TO CHANGE OUR PLANS AND TAKE US TO A NICE RESTAURANT FOR COVERAGE, BUT WE ENDED UP IN THE MIDDLE OF NOWHERE LIKE THIS...

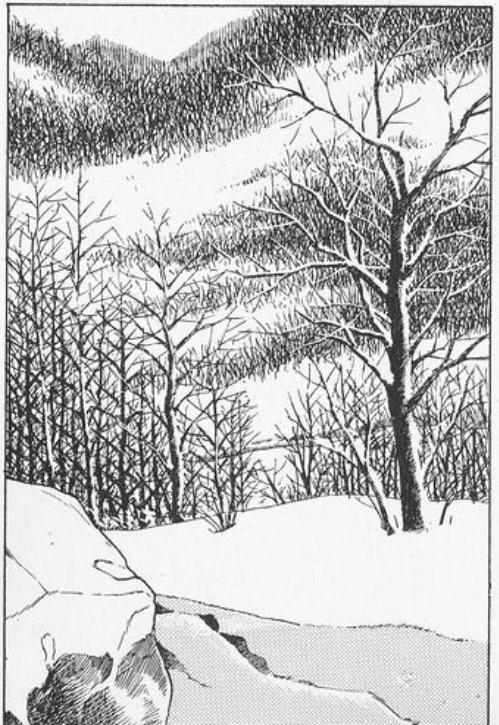
美山亭

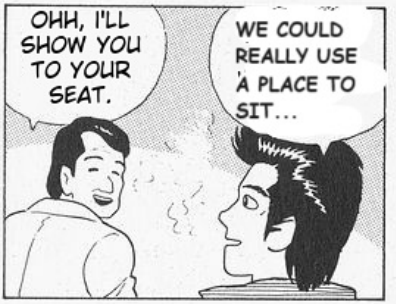
SORRY FOR THE SUDDEN REQUEST FROM THE SHINKANSEN, BUT I'M GRATEFUL THAT YOU'RE OPEN TODAY.
WELL, WELL, IF IT ISN'T MR. YAMAOKA, WELCOME!

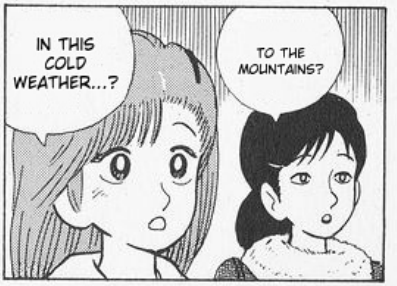
OH MY, PLEASE COME IN AND MAKE YOURSELF AT HOME.

NO MATTER HOW DEEP THE SNOW MAY BE, AS LONG AS WE CAN CLEAR IT AND MAKE WAY FOR CARS TO PASS THROUGH, THE SHOP WILL BE OPEN.

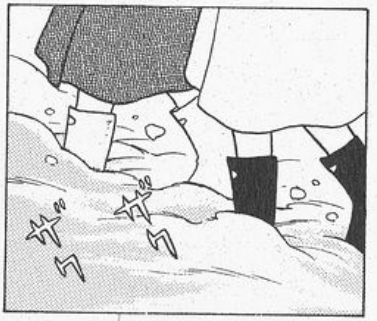
14




OHH, I'LL SHOW YOU TO YOUR SEAT.
WE COULD REALLY USE A PLACE TO SIT...


IN THIS COLD WEATHER...?
TO THE MOUNTAINS?

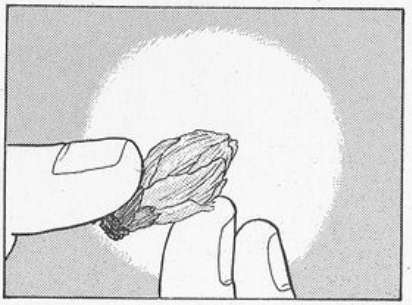
RIGHT AROUND HERE.



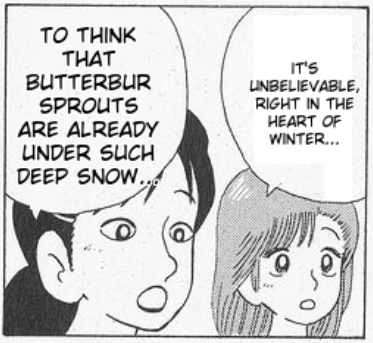
WELL, NO NEED TO WORRY.
I WONDER IF THERE'S ANYTHING... IT'D BE NICE IF THERE WAS, THOUGH...

IS THERE SOMETHING? UNDER THIS DEEP SNOW...

I FOUND IT, I FOUND IT!
HEY...OVER THERE...I THINK I SEE IT.
WHAT DO YOU MEAN? I CAN'T SEE ANYTHING.
YES, THAT'S IT.
OH, THAT BROWN, ROUND THING ON THE GROUND...
WHAT IS THIS?
THIS RIGHT HERE IS THE BUTTERBUR SPROUT.
BUTTERBUR SPROUT?
IS THIS IT? IT DOESN'T LOOK ANYTHING LIKE A BUTTERBUR SPROUT.



THESE ROUND, UMBRELLA-LIKE THINGS ARE COVERINGS; INSIDE THEM HIDE THE BUTTERBUR SPROUTS...

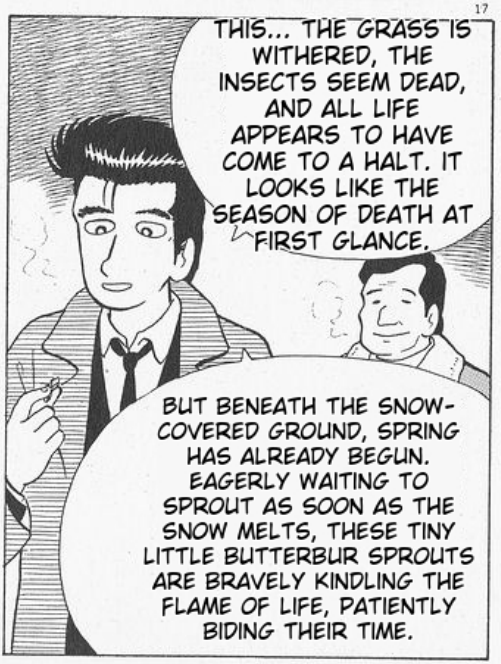

TO THINK THAT BUTTERBUR SPROUTS ARE ALREADY UNDER SUCH DEEP SNOW...
IT'S UNBELIEVABLE, RIGHT IN THE HEART OF WINTER...

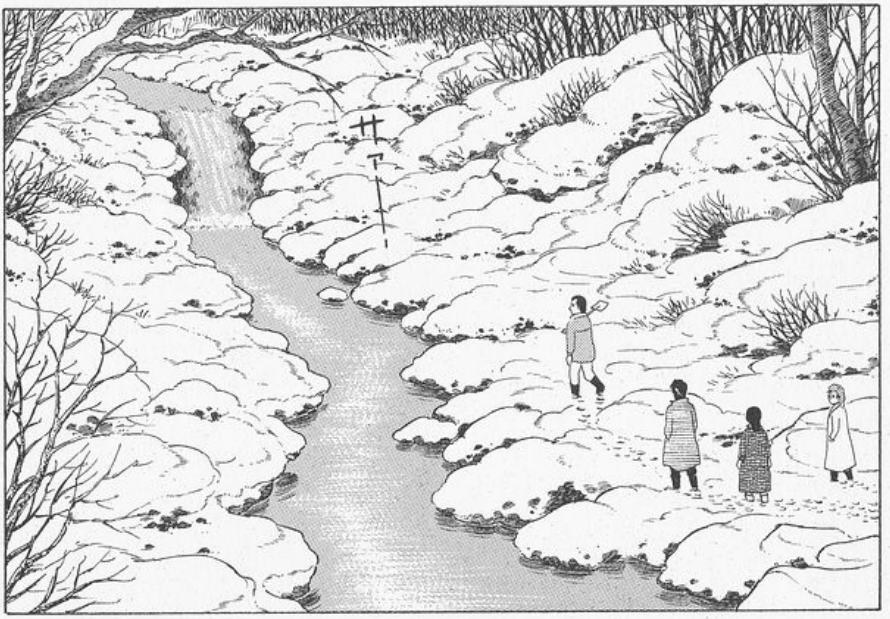
REALLY! THEY'RE SMALL AND CUTE, BUT UNMISTAKABLY BUTTERBUR SPROUTS!

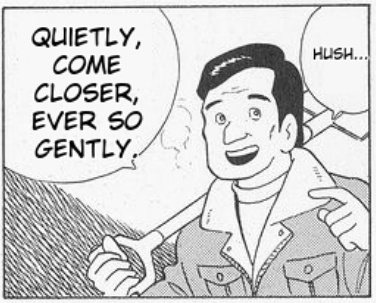
17

WHAT A VIBRANT SHADE OF GREEN.

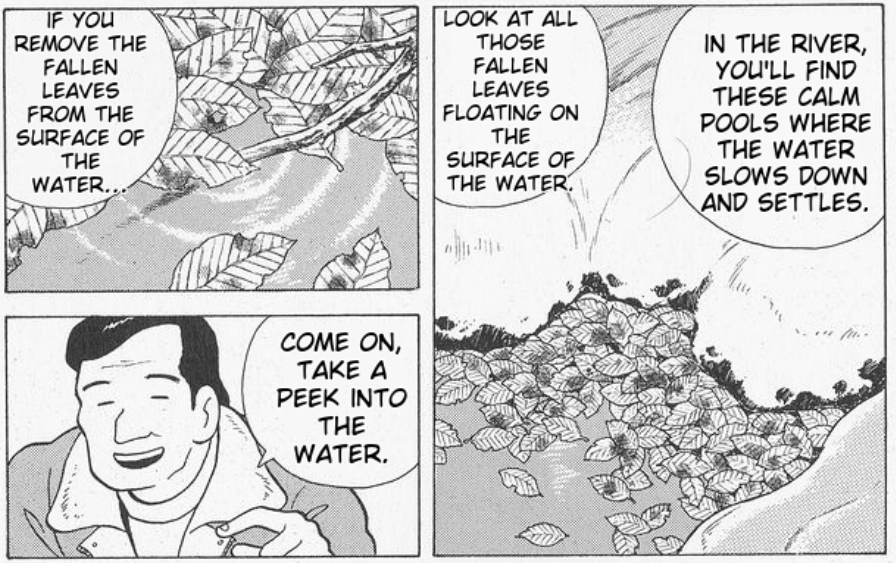
SO BEAUTIFUL...

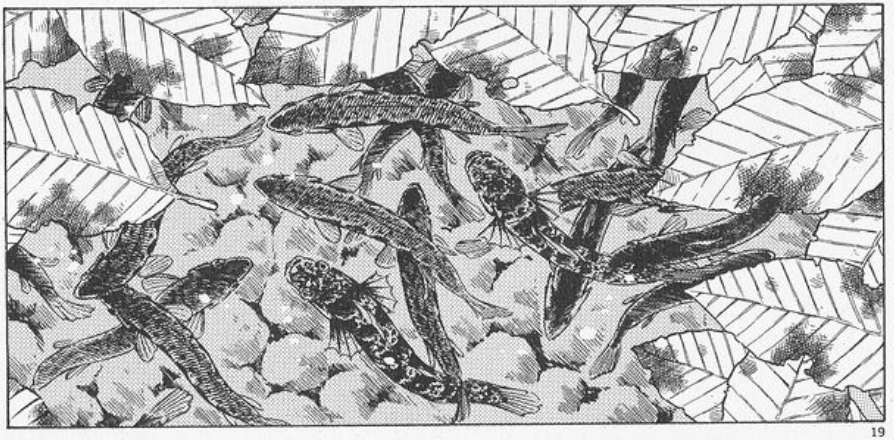

THIS... THE GRASS IS WITHERED, THE INSECTS SEEM DEAD, AND ALL LIFE APPEARS TO HAVE COME TO A HALT. IT LOOKS LIKE THE SEASON OF DEATH AT FIRST GLANCE.
BUT BENEATH THE SNOW-COVERED GROUND, SPRING HAS ALREADY BEGUN. EAGERLY WAITING TO SPROUT AS SOON AS THE SNOW MELTS, THESE TINY LITTLE BUTTERBUR SPROUTS ARE BRAVELY KINDLING THE FLAME OF LIFE, PATIENTLY BIDING THEIR TIME.



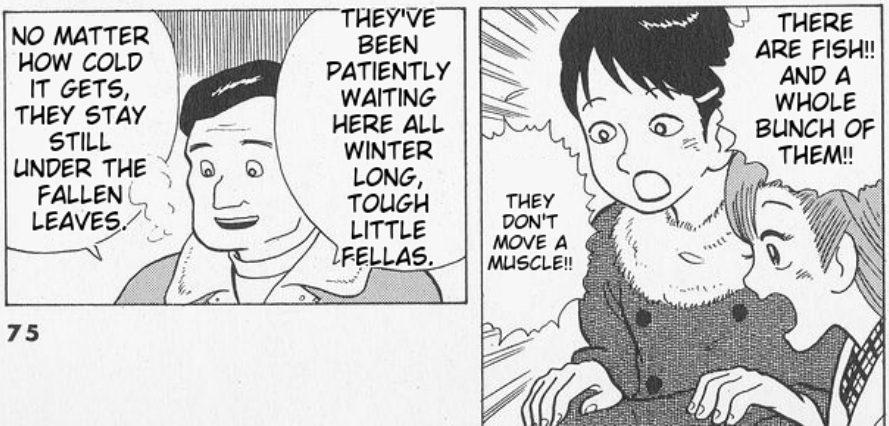

QUIETLY, COME CLOSER, EVER SO GENTLY.
HUSH...

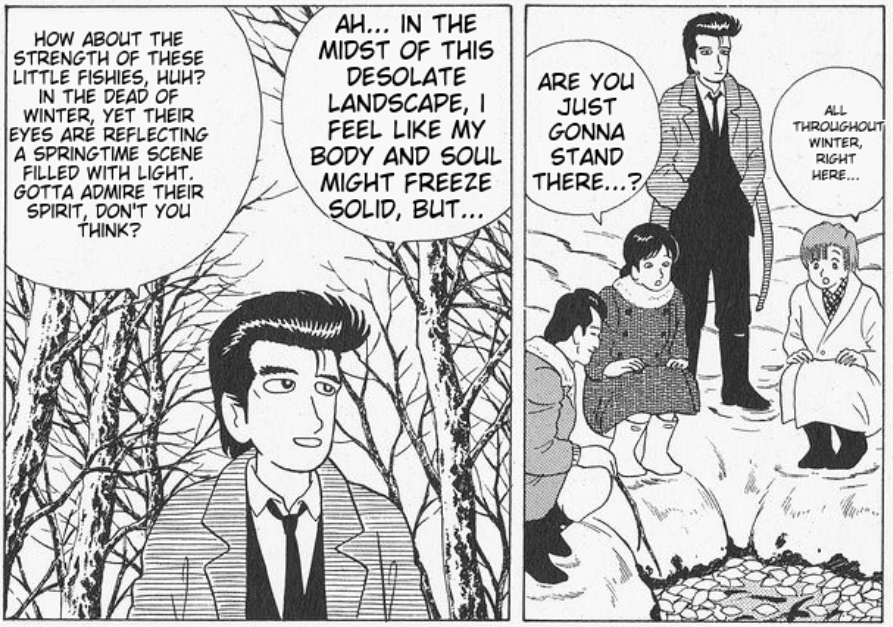
WHAT A BEAUTIFUL FLOW WE HAVE HERE.
SO, WHAT'S NEXT ON THE AGENDA?


IF YOU REMOVE THE FALLEN LEAVES FROM THE SURFACE OF THE WATER...
LOOK AT ALL THOSE FALLEN LEAVES FLOATING ON THE SURFACE OF THE WATER.
IN THE RIVER, YOU'LL FIND THESE CALM POOLS WHERE THE WATER SLOWS DOWN AND SETTLES.
COME ON, TAKE A PEEK INTO THE WATER.



19

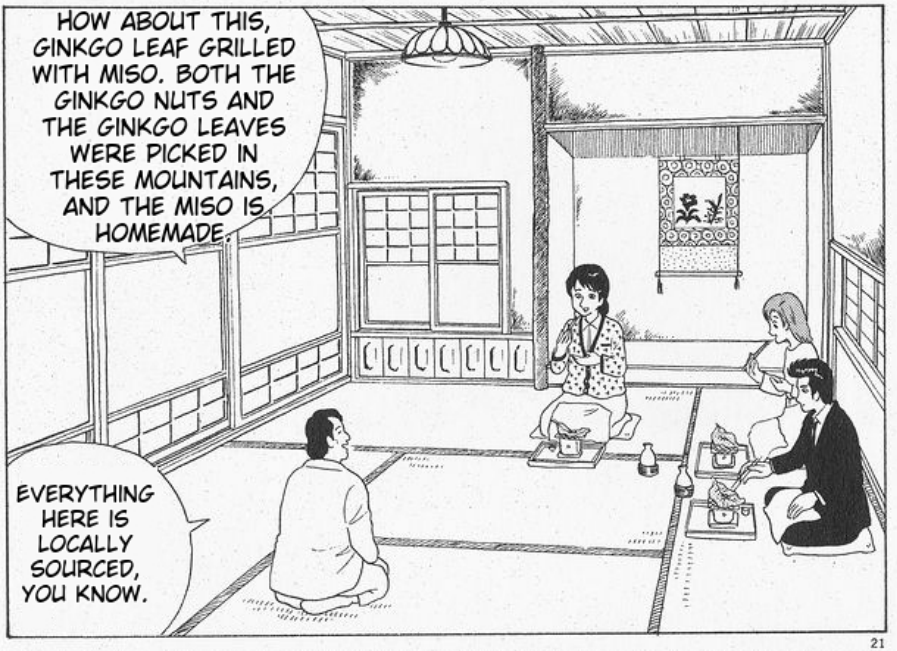

NO MATTER HOW COLD IT GETS, THEY STAY STILL UNDER THE FALLEN LEAVES.
THEY'VE BEEN PATIENTLY WAITING HERE ALL WINTER LONG, TOUGH LITTLE FELLAS.
THERE ARE FISH!! AND A WHOLE BUNCH OF THEM!!
THEY DON'T MOVE A MUSCLE!!


HOW ABOUT THE STRENGTH OF THESE LITTLE FISHIES, HUH? IN THE DEAD OF WINTER, YET THEIR EYES ARE REFLECTING A SPRINGTIME SCENE FILLED WITH LIGHT. GOTTA ADMIRE THEIR SPIRIT, DON'T YOU THINK?
AH... IN THE MIDST OF THIS DESOLATE LANDSCAPE, I FEEL LIKE MY BODY AND SOUL MIGHT FREEZE SOLID, BUT...
ARE YOU JUST GONNA STAND THERE...?
ALL THROUGHOUT WINTER, RIGHT HERE...

20

GOOD LUCK...LITTLE FISHIES, YOU CAN DO IT.....

美山亭

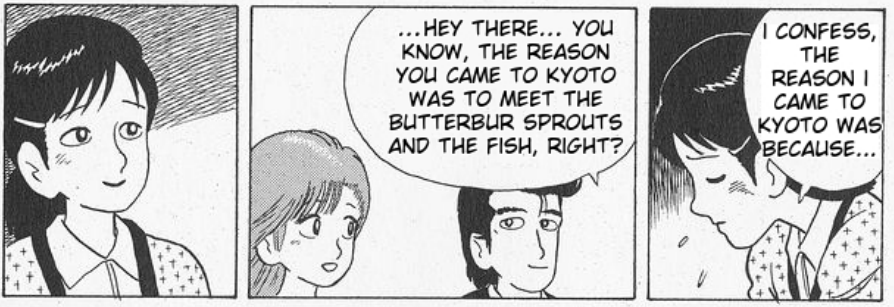

HOW ABOUT THIS, GINKGO LEAF GRILLED WITH MISO. BOTH THE GINKGO NUTS AND THE GINKGO LEAVES WERE PICKED IN THESE MOUNTAINS, AND THE MISO IS HOMEMADE.
EVERYTHING HERE IS LOCALLY SOURCED, YOU KNOW.

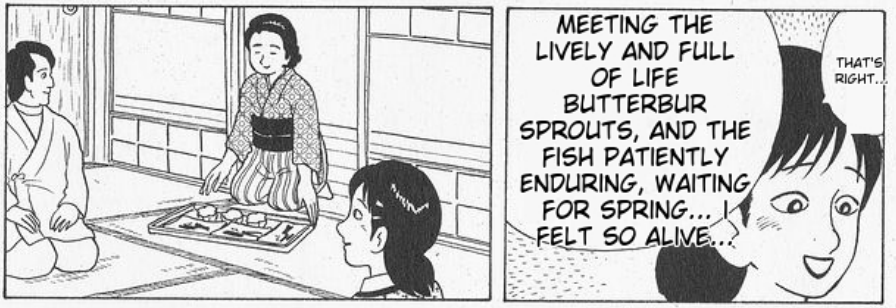
21

SO DELICIOUS!
THE FRAGRANCE OF GINKGO NUTS AND THE SAVORY AROMA OF MISO BLEND MYSTERIOUSLY, DON'T THEY?

WELL, THEY ARE KYOTO VEGETABLES.
THIS IS A MEDLEY OF COOKED VEGETABLES.
WELL, THEN, IT SHOULD BE DELICIOUS.
THEY REALLY POUR THEIR HEARTS INTO GROWING THESE VEGETABLES, HUH?
EVERYONE AROUND HERE HAS GOT SOMETHING TO OFFER. PEOPLE WHO GROW THESE VEGETABLES SAY IT'S HEARTBREAKING TO PART WITH THEM WHEN OTHERS COME TO PICK THEM UP, SHEDDING TEARS AS THEY BID GOODBYE.
THIS TURNED OUT TO BE A GREAT COVERAGE.
EACH AND EVERY VEGETABLE HERE EXUDES A RICH AROMA, DEEP FLAVOR, AND A WIDE RANGE OF TASTES...
22
THANK YOU, MR. YAMAOKA AND MS. KURITA, FOR BRINGING ME HERE TO UPLIFT ME.

COMPARED TO THEM, I FELT LIKE SUCH A COWARD... I DIDN'T HAVE THE STRENGTH TO YEARN FOR SPRING IN THE MIDST OF WINTER...
THE BUTTERBUR SPROUTS WAITING EAGERLY UNDER THE DEEP SNOW... AND THE CUTE FISH LURKING BY THE COLD RIVER, AWAITING SPRING.

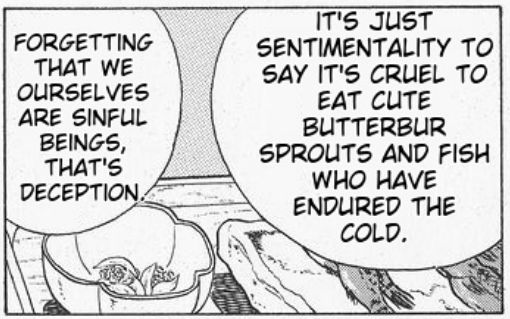

...HEY THERE... YOU KNOW, THE REASON YOU CAME TO KYOTO WAS TO MEET THE BUTTERBUR SPROUTS AND THE FISH, RIGHT?
I CONFESS, THE REASON I CAME TO KYOTO WAS BECAUSE...

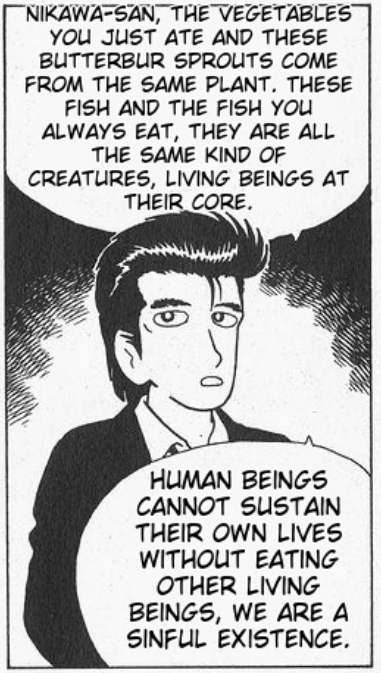

MEETING THE LIVELY AND FULL OF LIFE BUTTERBUR SPROUTS, AND THE FISH PATIENTLY ENDURING, WAITING FOR SPRING... I FELT SO ALIVE...
THAT'S RIGHT...

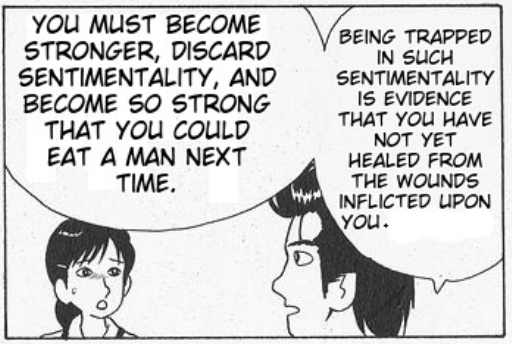
23

WOW!! THOSE BUTTERBUR SPROUTS AND FISH...!!
WE HAVE BUTTERBUR SPROUT MISO AND SIMMERED RIVER FISH FOR YOU.

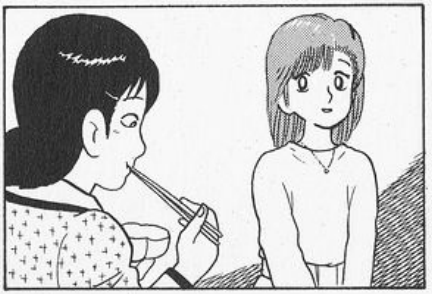
OH, HOW TERRIBLE, HOW TERRIBLE! EATING SUCH CUTE BUTTERBUR SPROUTS AND BRAVE FISH!
THAT'S RIGHT, OUR YOUNG ONE WENT AND BROUGHT THEM BACK AFTER THAT INCIDENT.


FORGETTING THAT WE OURSELVES ARE SINFUL BEINGS, THAT'S DECEPTION.
IT'S JUST SENTIMENTALITY TO SAY IT'S CRUEL TO EAT CUTE BUTTERBUR SPROUTS AND FISH WHO HAVE ENDURED THE COLD.

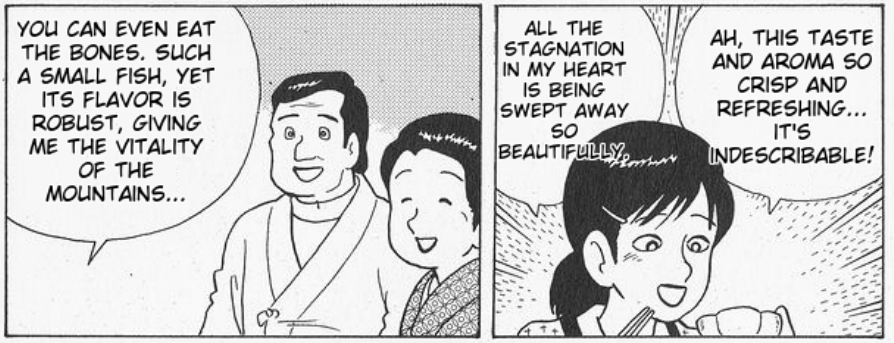

NIKAWA-SAN, THE VEGETABLES YOU JUST ATE AND THESE BUTTERBUR SPROUTS COME FROM THE SAME PLANT. THESE FISH AND THE FISH YOU ALWAYS EAT, THEY ARE ALL THE SAME KIND OF CREATURES, LIVING BEINGS AT THEIR CORE.
HUMAN BEINGS CANNOT SUSTAIN THEIR OWN LIVES WITHOUT EATING OTHER LIVING BEINGS, WE ARE A SINFUL EXISTENCE.


YOU MUST BECOME STRONGER, DISCARD SENTIMENTALITY, AND BECOME SO STRONG THAT YOU COULD EAT A MAN NEXT TIME.
BEING TRAPPED IN SUCH SENTIMENTALITY IS EVIDENCE THAT YOU HAVE NOT YET HEALED FROM THE WOUNDS INFLICTED UPON YOU.

24

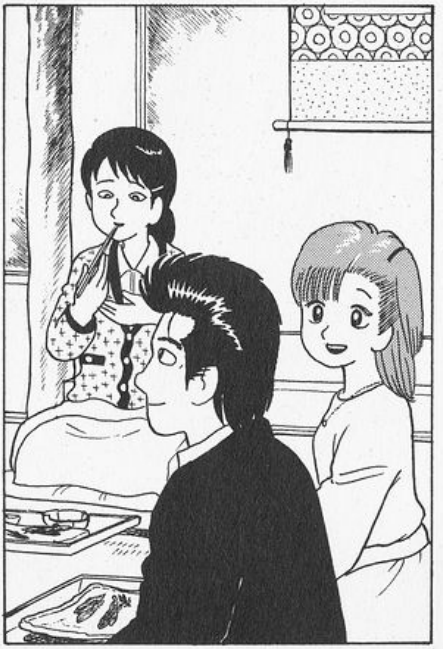


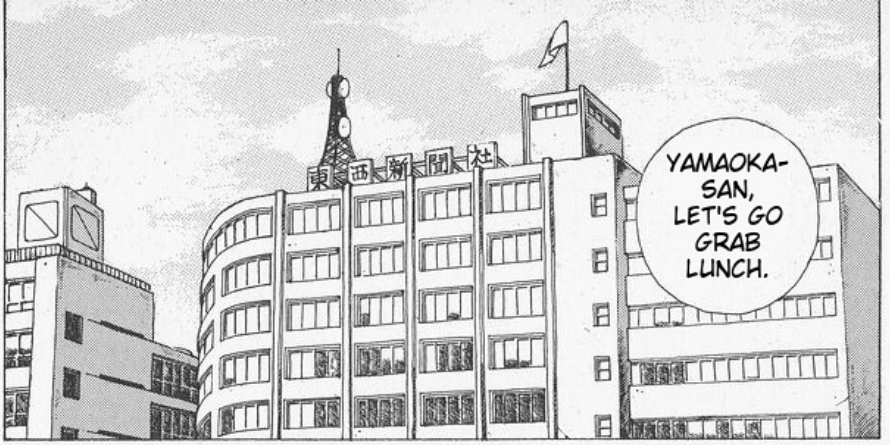
GOT IT!


YOU CAN EVEN EAT THE BONES. SUCH A SMALL FISH, YET ITS FLAVOR IS ROBUST, GIVING ME THE VITALITY OF THE MOUNTAINS...
ALL THE STAGNATION IN MY HEART IS BEING SWEPT AWAY SO BEAUTIFULLY...
AH, THIS TASTE AND AROMA SO CRISP AND REFRESHING... IT'S INDESCRIBABLE!

LIVING IS TRULY A WONDERFUL THING...
DELICIOUS...

25

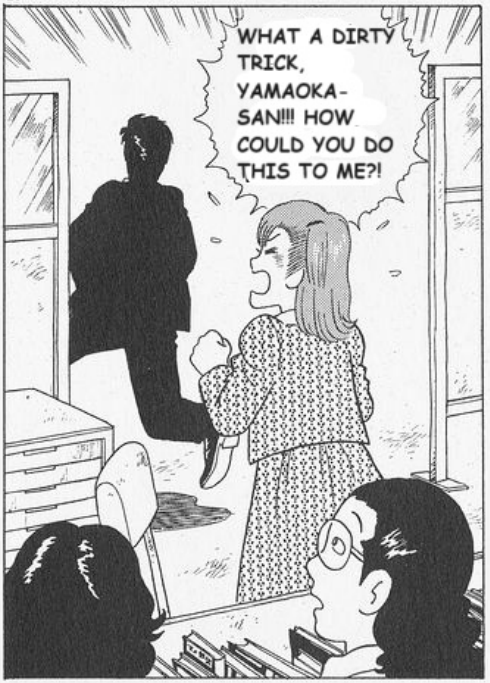



東西新聞社
YAMAOKA-SAN, LET'S GO GRAB LUNCH.

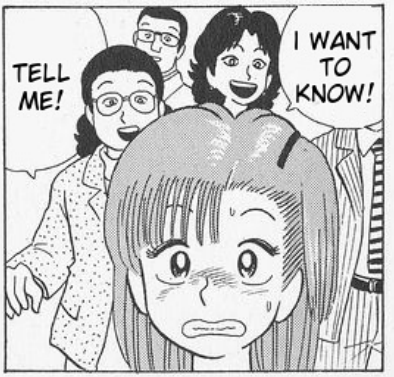
TOMII-SAN, WON'T YOU COME WITH US? IT'S REALLY DANGEROUS FOR JUST THE TWO OF US, KURITA-SAN.

.....

26


WHAT A DIRTY TRICK, YAMAOKA-SAN!!! HOW COULD YOU DO THIS TO ME?!

HEY HEY, WHAT KIND OF DANGER ARE WE TALKING ABOUT HERE?
DANGER?


TELL ME!
I WANT TO KNOW!

第4話
真冬の珍味

WHAT?! YOU MEAN, ME AND MR. YAMAOKA ON TV?!

IT'S ALL FOOD-THEMED QUIZZES, PERFECT FOR THE TWO WHO ARE STRIVING TO CREATE THE ULTIMATE MENU.

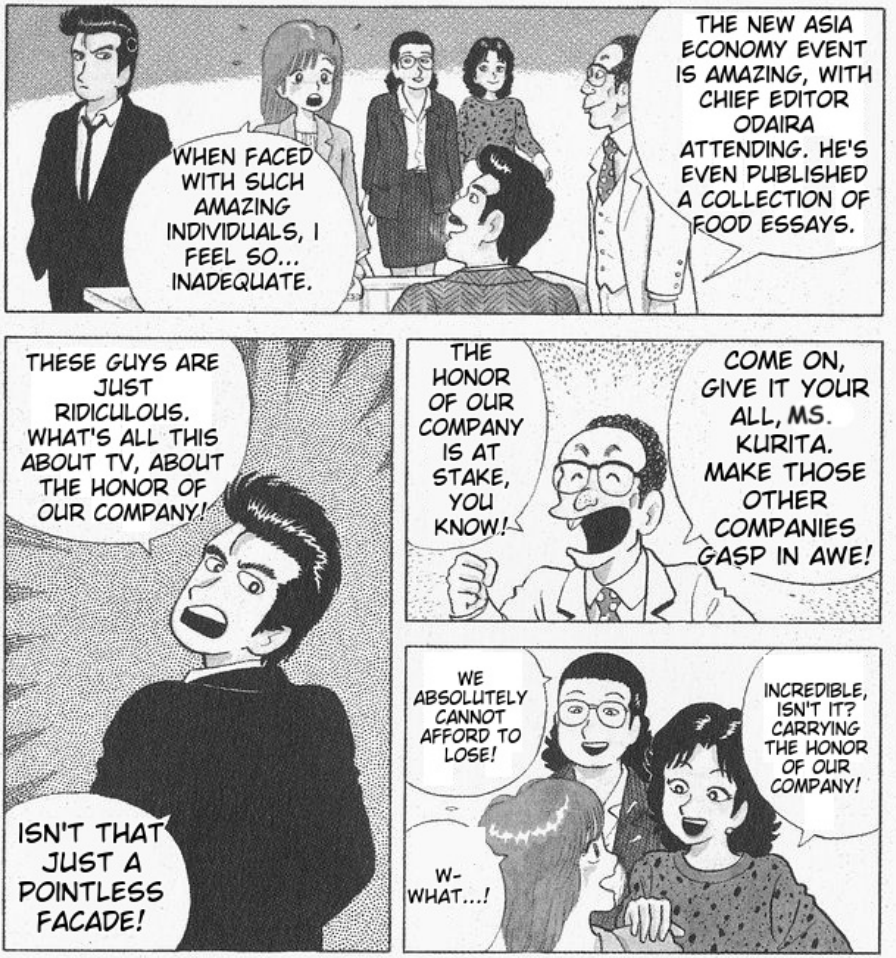
AT A SPECIAL EPISODE OF THE POPULAR TV SHOW 'QUIZ BATTLE OF TASTE' ON TŌNICHI TELEVISION, THERE WILL BE A SHOWDOWN BETWEEN NEWSPAPER COMPANIES.

I DON'T WANT TO EXPOSE SUCH AN UNFLATTERING SIDE OF ME TO THE PUBLIC!
I ABSOLUTELY REFUSE.

2

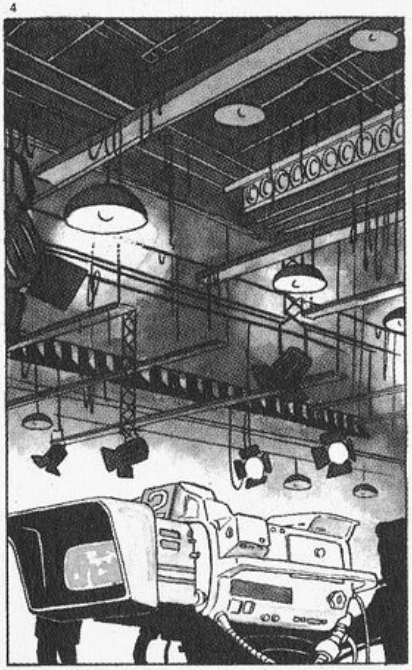
I HEARD EVEN MARUHA, THE SALES DIRECTOR OF SPORTS DAILY, WILL BE ON IT. HE'S QUITE THE PICKY EATER, YOU KNOW.
FROM TEITO NEWSPAPER, OUR FIERCE COMPETITOR IN SALES, IT SEEMS MR. SUNAGAWA, THE HEAD OF ARTS DEPARTMENT, WILL PARTICIPATE. HE'S A WELL-KNOWN GOURMET IN THE MEDIA.

NO CAN DO, THIS IS A DIRECT ORDER FROM WORK.
OH, COME ON, NO WAY.


WHEN FACED WITH SUCH AMAZING INDIVIDUALS, I FEEL SO... INADEQUATE.
THE NEW ASIA ECONOMY EVENT IS AMAZING, WITH CHIEF EDITOR ODAIRA ATTENDING. HE'S EVEN PUBLISHED A COLLECTION OF FOOD ESSAYS.
THESE GUYS ARE JUST RIDICULOUS. WHAT'S ALL THIS ABOUT TV, ABOUT THE HONOR OF OUR COMPANY!
ISN'T THAT JUST A POINTLESS FACADE!
THE HONOR OF OUR COMPANY IS AT STAKE, YOU KNOW!
COME ON, GIVE IT YOUR ALL, MS. KURITA. MAKE THOSE OTHER COMPANIES GASP IN AWE!
WE ABSOLUTELY CANNOT AFFORD TO LOSE!
W-WHAT...!
INCREDIBLE, ISN'T IT? CARRYING THE HONOR OF OUR COMPANY!
3
LET'S HAVE YAMAOKA GO COVER THE PAINLESS CHILDBIRTH SEGMENT THAT DAY INSTEAD OF TABATA.
WELL THEN, WHY DON'T WE HAVE MS. TABATA TAKE YOUR PLACE ON TV INSTEAD OF YOU, MR. YAMAOKA?
I SEE... IF YOU'RE SO AGAINST IT, THEN THERE'S NO HELPING IT...

EWW, GROSS.
YAMAOKA-KUN, NOW YOU CAN HAVE A BABY ANYTIME TOO.
OOH, I CAN'T WAIT FOR YOU TO JOIN ME THIS TIME, YAMAOKA!
YOU'RE GOING TO DO PAINLESS CHILDBIRTH EXERCISES WITH PREGNANT WOMEN THIS TIME.

FINE! I'LL GO BE ON TV IF THAT'S WHAT YOU REALLY WANT!
DAMN YOU! WHAT A DIRTY TRICK!



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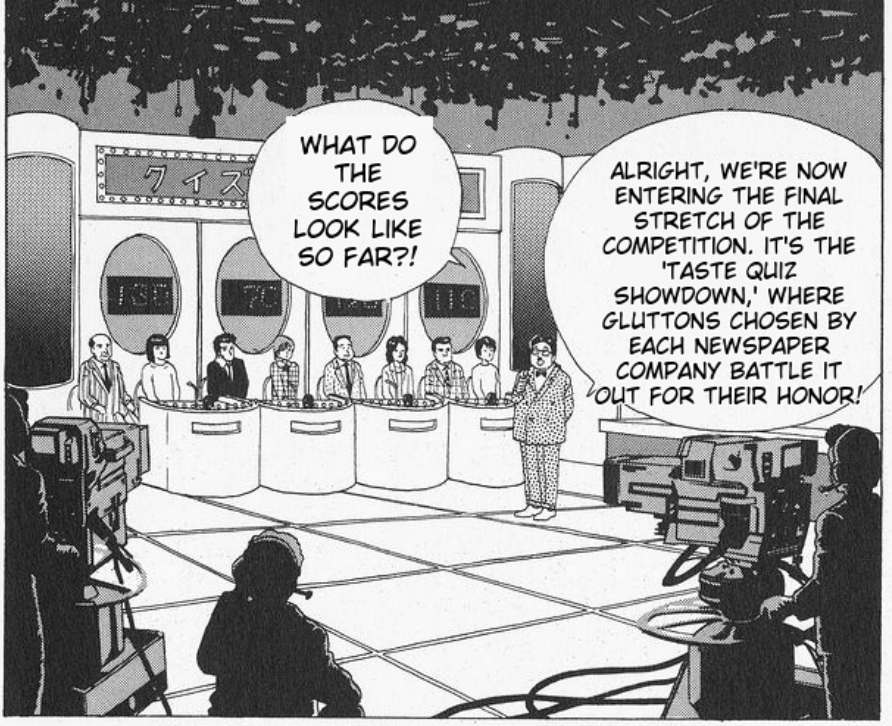
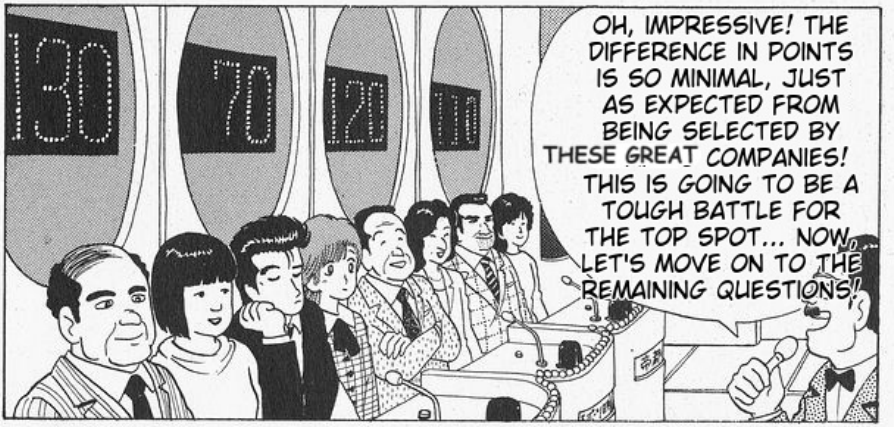

WHAT DO THE SCORES LOOK LIKE SO FAR?!
ALRIGHT, WE'RE NOW ENTERING THE FINAL STRETCH OF THE COMPETITION. IT'S THE 'TASTE QUIZ SHOWDOWN,' WHERE GLUTTONS CHOSEN BY EACH NEWSPAPER COMPANY BATTLE IT OUT FOR THEIR HONOR!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70
120
OH, IMPRESSIVE! THE DIFFERENCE IN POINTS IS SO MINIMAL, JUST AS EXPECTED FROM BEING SELECTED BY THESE GREAT COMPANIES! THIS IS GOING TO BE A TOUGH BATTLE FOR THE TOP SPOT... NOW, LET'S MOVE ON TO THE REMAINING QUESTIONS!

5

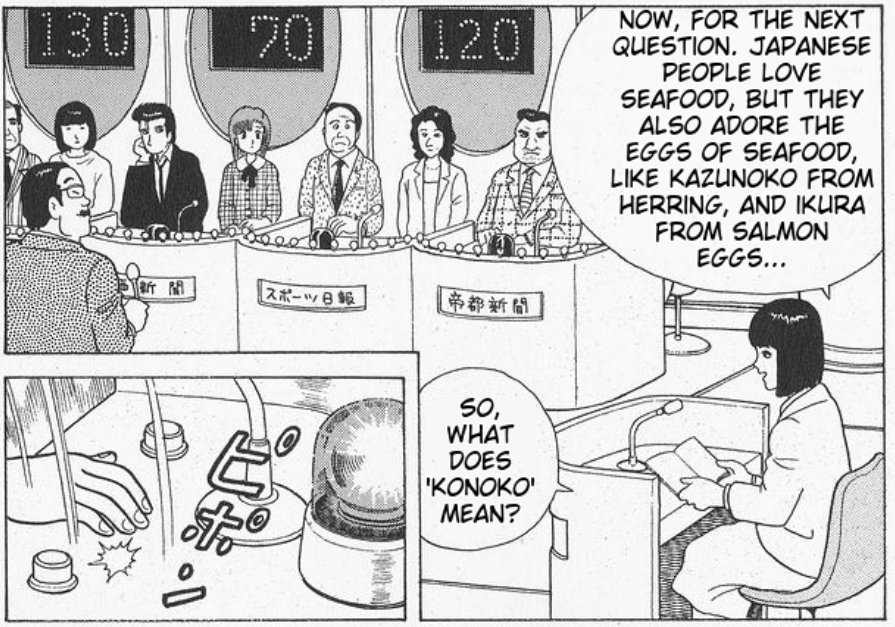
YOU'RE SERIOUSLY SO CARELESS!

COME ON, LET'S GIVE IT OUR ALL! WE'RE AT THE BOTTOM.
SIGH...

OH! TOZAI SHINBUN, COUNT ON US FOR SURE. WE AIN'T PLAYING AROUND HERE, WE'RE DEALING WITH THE BIG LEAGUES, YOU KNOW.
WELL, YOUNG FOLKS THESE DAYS LACK KNOWLEDGE ABOUT FOOD, YOU KNOW.
SHIN-A ECONOMY NEWSPAPER'S EDITOR-IN-CHIEF, TAMEKAZU ONODERA (52 YEARS OLD)
AT THIS RATE, ALL WE'LL END UP WRITING ABOUT ARE FOOD POISONING INCIDENTS, HUH.
SURE THING, THE CULTURE SECTION OF THE TOZAI NEWSPAPER REALLY WENT ALL OUT ON FOOD-RELATED CONTENT, DIDN'T THEY...
TEITO NEWSPAPER'S ARTS AND CULTURE CHIEF, YASUKAZU SUNAGAWA (51 YEARS OLD)
HAHAHA, TOZAI WAS NO MATCH FOR TEITO NOT JUST IN CONTENT, BUT IN CIRCULATION NUMBERS TOO.
SPORTS DAILY'S SALES CHIEF, NORIO MARUBA (50 YEARS OLD)

6

WRITING ONLY ABOUT FOOD POISONING INCIDENTS IS JUST TOO MUCH...
HAHAHA, LOOKS LIKE THEY'RE TALKING ABOUT TOZAI NEWSPAPER OVER THERE! SEEMS LIKE THE TWO YOUNG ONES HAD QUITE THE CHALLENGE ON THEIR HANDS.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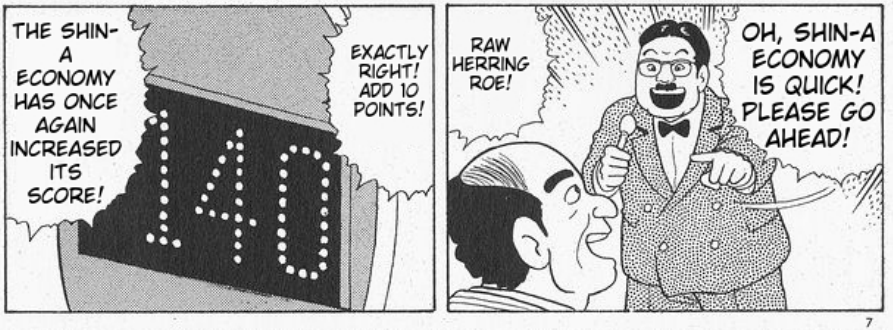
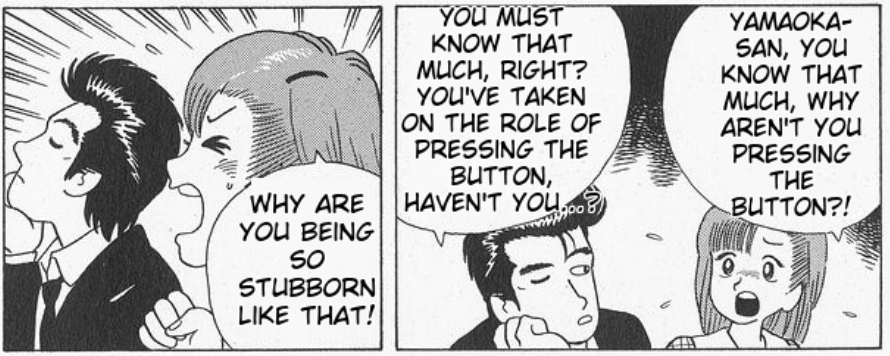
70
120
NOW, FOR THE NEXT QUESTION. JAPANESE PEOPLE LOVE SEAFOOD, BUT THEY ALSO ADORE THE EGGS OF SEAFOOD, LIKE KAZUNOKO FROM HERRING, AND IKURA FROM SALMON EGGS...
新聞
スポーツ日報
帝都新聞
ヒソ
SO, WHAT DOES 'KONOKO' MEAN?


THE SHIN-A ECONOMY HAS ONCE AGAIN INCREASED ITS SCORE!
140
EXACTLY RIGHT! ADD 10 POINTS!
RAW HERRING ROE!
OH, SHIN-A ECONOMY IS QUICK! PLEASE GO AHEAD!

7

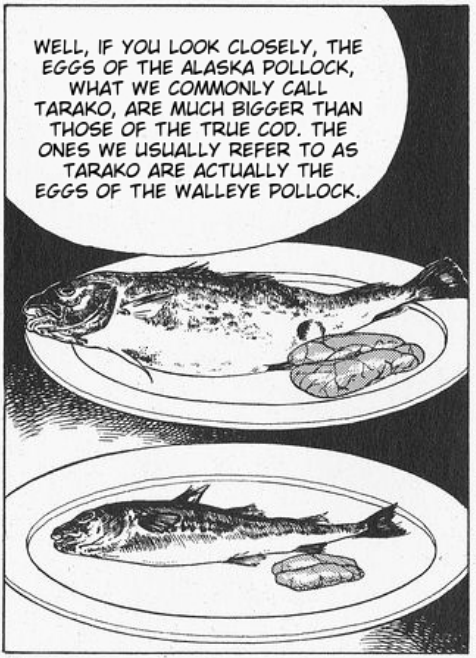

WHY ARE YOU BEING SO STUBBORN LIKE THAT!
YOU MUST KNOW THAT MUCH, RIGHT? YOU'VE TAKEN ON THE ROLE OF PRESSING THE BUTTON, HAVEN'T YOU...?
YAMAOKA-SAN, YOU KNOW THAT MUCH, WHY AREN'T YOU PRESSING THE BUTTON?!

IT'S NOT JUST THE JAPANESE, BUT PEOPLE IN EUROPE ALSO APPRECIATE CERTAIN FISH EGGS AS A DELICACY OF THE WORLD. WHAT IS THIS FOOD CALLED, AND WHAT FISH DOES IT COME FROM...
NEXT QUESTION.
OH, LOOKS LIKE THE TOZAI NEWSPAPER IS AT ODDS ONCE AGAIN. TOZAI NEWSPAPER, COME ON, PULL IT TOGETHER!
YOU'RE TALKING ABOUT CAVIAR, STURGEON EGGS.
THAT'S CORRECT! ADD 10 POINTS TO THE TEITO NEWSPAPER!
ALRIGHT, TEITO, YOUR TURN.
OH, IT LOOKS LIKE EVERYONE PRESSED THE BUTTON, BUT IT SEEMS LIKE THE TEITO NEWSPAPER WAS JUST A TAD QUICKER.
8
YOU'RE REFERRING TO THE DARK ONE WITH A HINT OF GREEN, RIGHT?
I MUST SAY, I HAD THE MOST EXQUISITE CAVIAR IN PARIS RECENTLY. IT WAS THE LARGE, BELUGA VARIETY...
IT WAS SO VELVETY, WITH SUCH A RICH FLAVOR...
EVEN I...KNOW IT, BUT IT'S JUST A TOUCH OFF...

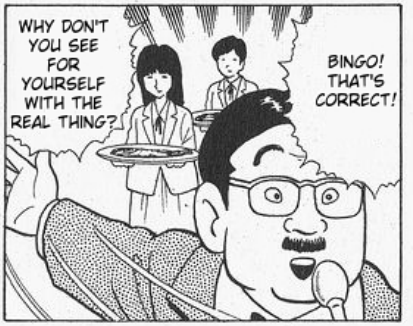
AS EXPECTED, THE CONNOISSEUR HAS A DIFFERENT OPINION. JUST ONE BITE CAN COST THOUSANDS OF YEN. THAT'S TRUE LUXURY, HAHAHAHA!
YOU CAN'T FULLY APPRECIATE THE TASTE IF YOU NIBBLE ON IT. YOU GOTTA PLOP A BIG CHUNK INTO YOUR MOUTH.
I'LL LEAVE THIS SIMPLE QUESTION TO YOU.
SPORTS DAILY WAS QUICK ON THIS ONE, GO AHEAD!
TARAKO, A COMMON SIDE DISH IN BENTO BOXES...!
ALRIGHT, MOVING ON TO THE NEXT QUESTION.
OH... SO IT CAN'T JUST BE ANY OLD TAR?
IT'S TRUE COD ROE, TRUE COD ROE.
HMM, EVEN IF IT'S TARAKO, WHAT KIND OF 'TARA' ARE WE TALKING ABOUT?
SINCE IT'S TARAKO, IT MUST BE COD ROE, RIGHT?
I ALWAYS THOUGHT TARAKO WAS JUST FISH ROE, BUT...
IF IT'S TARAKO, THEN IT SHOULD BE TAR, MEANING TRUE COD ROE, RIGHT?
HUH?
OH, TOO BAD, THAT'S INCORRECT.

SO, IT'S THE EGGS OF THE WALLEYE POLLOCK, NOT JUST ANY TARAKO.

NOW, CAN ANYONE, ANYONE...?
NOW, WHO CAN PROVIDE THE CORRECT ANSWER?


WELL, IF YOU LOOK CLOSELY, THE EGGS OF THE ALASKA POLLOCK, WHAT WE COMMONLY CALL TARAKO, ARE MUCH BIGGER THAN THOSE OF THE TRUE COD. THE ONES WE USUALLY REFER TO AS TARAKO ARE ACTUALLY THE EGGS OF THE WALLEYE POLLOCK.

IT'S A FISH THAT'S BEEN FILLETED, NOT EXACTLY TOP-NOTCH, WOULDN'T YOU SAY?
THE WALLEYE POLLOCK?


WHY DON'T YOU SEE FOR YOURSELF WITH THE REAL THING?
BINGO! THAT'S CORRECT!

10

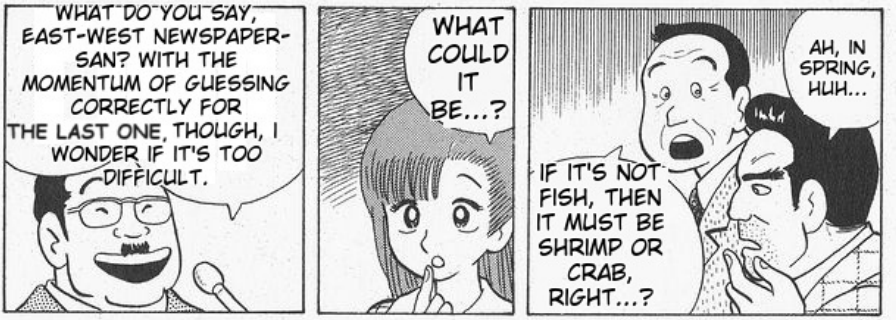
IT'S NOT SOMETHING FOR THE FOOD CONNOISSEUR, YOU KNOW.

HMPH, TARAKO ISN'T EXACTLY FANCY FOOD, YOU KNOW.

OH, WOW... I HAD NO IDEA.

NOW THEN, WHAT KIND OF EGGS ARE CALLED 'SEA NOODLES'?
ADDING 5 POINTS TO EAST-WEST NEWSPAPER-SAN, NOW FOR THE NEXT QUESTION.
HITTING US GOURMETS WHERE IT HURTS, QUITE A WELL-CRAFTED QUESTION.
MMM.

LET ME GIVE YOU A HINT. IT'S NOT FISH EGGS, YOU CAN SEE THEM ON THE COAST IN SPRING.
SEA NOODLES?
NEVER HEARD OF IT.

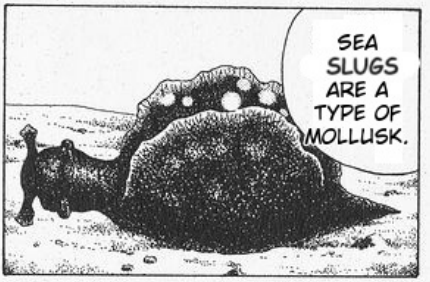

WHAT DO YOU SAY, EAST-WEST NEWSPAPER-SAN? WITH THE MOMENTUM OF GUESSING CORRECTLY FOR THE LAST ONE, THOUGH, I WONDER IF IT'S TOO DIFFICULT.
WHAT COULD IT BE...?
AH, IN SPRING, HUH...
IF IT'S NOT FISH, THEN IT MUST BE SHRIMP OR CRAB, RIGHT...?

11

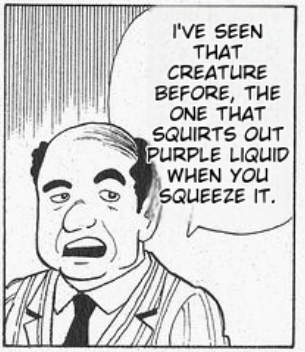
EXACTLY! THAT'S CORRECT!
ORDINARY FOLKS DON'T EAT IT, BUT SOME PEOPLE LIVING BY THE SEA HAPPILY INDULGE IN IT.
THEY ARE THE EGGS OF SEA SLUGS.

THESE EGGS ARE LAID AMONG SEAWEED AND ROCKS, AND THEY LOOK JUST LIKE FINE VERMICELLI, HENCE THEY'RE CALLED 'SEA VERMICELLI'.

I'VE HEARD OF SEA SLUGS,, BUT THOSE EGGS ARE A WHOLE NEW LEVEL.
SEA SLUG? WHAT IN THE WORLD IS THAT?!


SEA SLUGS ARE A TYPE OF MOLLUSK.

IT'S MORE EMBARRASSING TO BE IGNORANT OF COMMON FOODS.
I HAVE NO DESIRE TO EAT THE EGGS OF SUCH A CREEPY CREATURE.


I'VE SEEN THAT CREATURE BEFORE, THE ONE THAT SQUIRTS OUT PURPLE LIQUID WHEN YOU SQUEEZE IT.

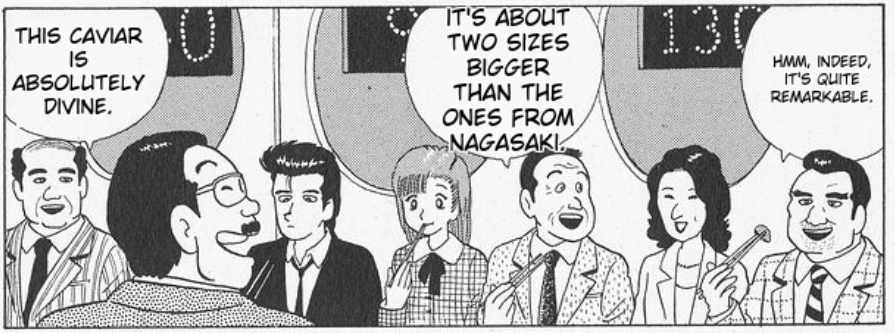
12

NAGASAKI'S SPECIALTY KARASUMI...

NOW, ONTO THE NEXT QUESTION.
ADD ANOTHER 10 POINTS FOR THE EAST-WEST NEWSPAPER.

WELL, THAT'S SOME FANCY TALK FOR YA, ACTING ALL HIGH AND MIGHTY ABOUT GOURMET FOOD...

EXACTLY! GIVE SPORTS DAILY AN EXTRA 10 POINTS FOR THIS!
THESE ARE MULLET ROE, MY FRIENDS! WE SALT THEM, THEN DESALINATE, AND FINALLY DRY THEM TO PERFECTION. RESEMBLING CHINESE INK IN APPEARANCE, THEY'RE KNOWN AS 'TANGMO.'
ALLOW ME TO INTRODUCE YOU ALL TO THE FINEST KARASUMI. IT ARRIVED YESTERDAY ALL THE WAY FROM TAIWAN.
THIS HERE IS TOP-NOTCH QUALITY.
WHILE NAGASAKI IS RENOWNED FOR KARASUMI, THE MULLET TRAVELING FROM NAGASAKI TO THE NORTHERN SEAS OF TAIWAN GROW LARGER OVARIES, MAKING THEM EVEN MORE DELICIOUS.
AHH, THIS IS EXQUISITE! THE SMOOTH TEXTURE AND RICH FLAVOR ARE INDESCRIBABLE.
THIS MAKES ME WANT TO POUR MYSELF A DRINK.


THIS CAVIAR IS ABSOLUTELY DIVINE.
IT'S ABOUT TWO SIZES BIGGER THAN THE ONES FROM NAGASAKI.
HMM, INDEED, IT'S QUITE REMARKABLE.

YOU'RE NOT JUST A TOP-TIER, YOU'RE MORE LIKE A THIRD-RATE. IF YOU'RE PRAISING THIS CAVIAR, EVEN THE MOST REFINED FOODIES WOULD ROLL THEIR EYES.
THIS IS HILARIOUS!

STOP THE VIDEO RECORDING!

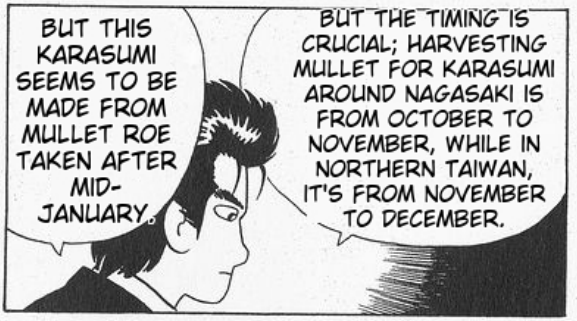
14

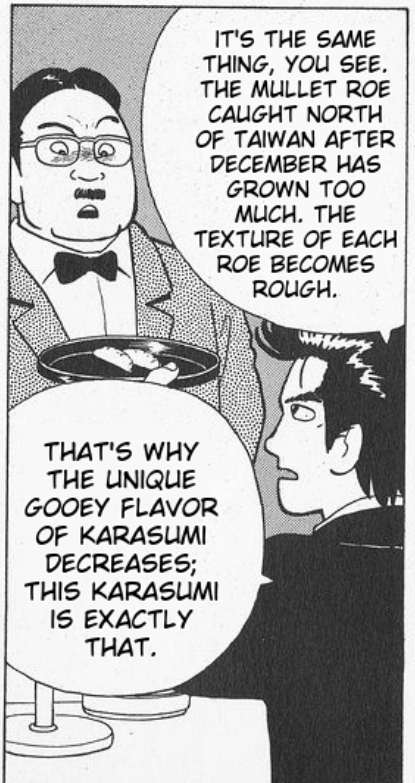
EXPLAIN YOUR REASONING!!
WHY IS THIS CONSIDERED THIRD-RATE CAVIAR!!

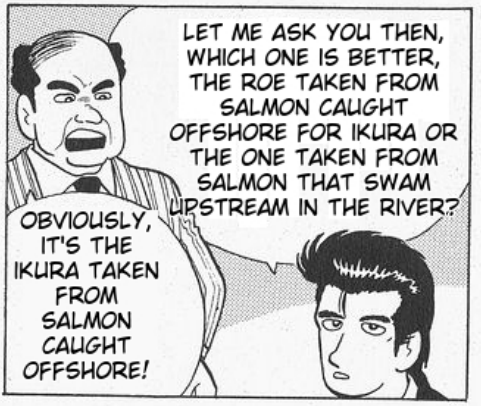
ARE YOU SAYING THAT THIS CAVIAR TASTES BAD!!
WHAT DID YOU SAY?!
YOU'RE BEING SO RUDE EVEN THOUGH YOU DON'T HAVE A CLUE!!

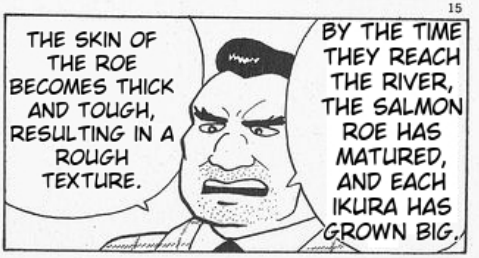
AS MULLET MIGRATE NORTHWARD TO TAIWAN, THEIR OVARIES GROW, AND IT'S A FACT THAT TASTIER KARASUMI CAN BE PRODUCED NEAR NAGASAKI.
INDEED, TAIWAN'S KARASUMI OFFERS SOME SPLENDID SPECIMENS.
I WENT THROUGH THE TROUBLE OF IMPORTING KARASUMI FROM TAIWAN...

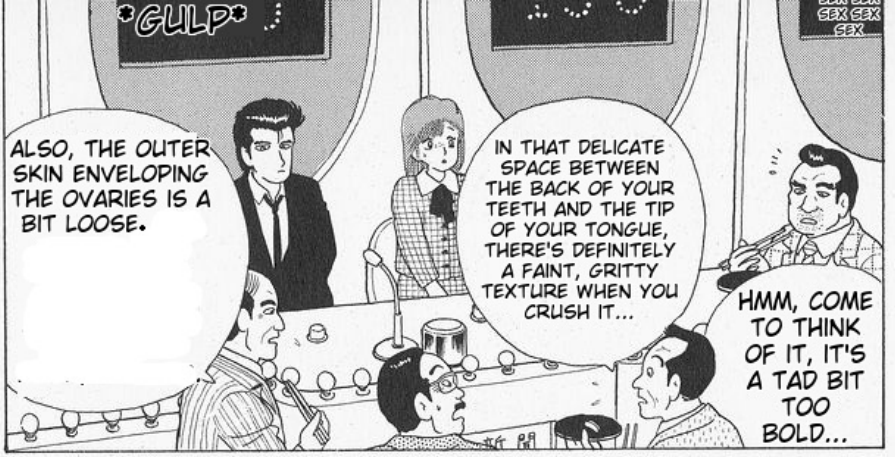
OF COURSE! IT JUST ARRIVED YESTERDAY, SO IT'S FRESH AND READY TO GO!

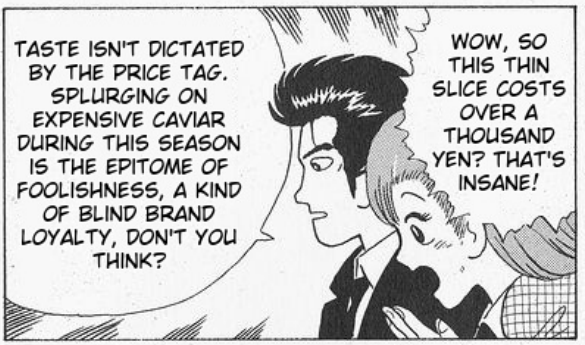

BUT THIS KARASUMI SEEMS TO BE MADE FROM MULLET ROE TAKEN AFTER MID-JANUARY.
BUT THE TIMING IS CRUCIAL; HARVESTING MULLET FOR KARASUMI AROUND NAGASAKI IS FROM OCTOBER TO NOVEMBER, WHILE IN NORTHERN TAIWAN, IT'S FROM NOVEMBER TO DECEMBER.


IT'S THE SAME THING, YOU SEE. THE MULLET ROE CAUGHT NORTH OF TAIWAN AFTER DECEMBER HAS GROWN TOO MUCH. THE TEXTURE OF EACH ROE BECOMES ROUGH.
THAT'S WHY THE UNIQUE GOOEY FLAVOR OF KARASUMI DECREASES; THIS KARASUMI IS EXACTLY THAT.

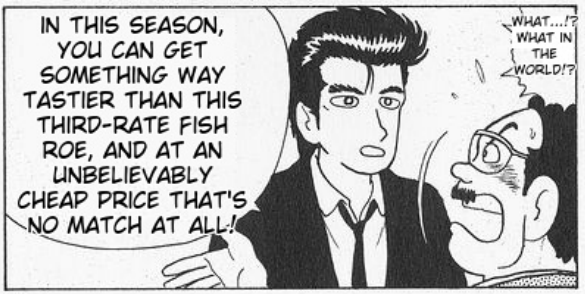

LET ME ASK YOU THEN, WHICH ONE IS BETTER, THE ROE TAKEN FROM SALMON CAUGHT OFFSHORE FOR IKURA OR THE ONE TAKEN FROM SALMON THAT SWAM UPSTREAM IN THE RIVER?
OBVIOUSLY, IT'S THE IKURA TAKEN FROM SALMON CAUGHT OFFSHORE!


THE SKIN OF THE ROE BECOMES THICK AND TOUGH, RESULTING IN A ROUGH TEXTURE.
BY THE TIME THEY REACH THE RIVER, THE SALMON ROE HAS MATURED, AND EACH IKURA HAS GROWN BIG.

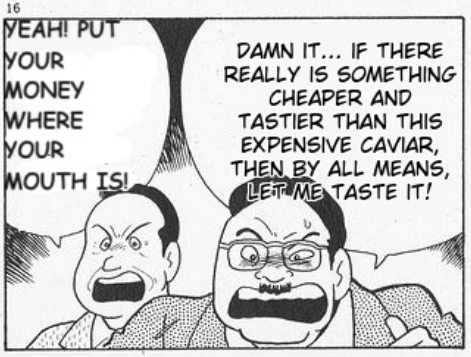

GULP
SEX SEX SEX SEX
ALSO, THE OUTER SKIN ENVELOPING THE OVARIES IS A BIT LOOSE.
IN THAT DELICATE SPACE BETWEEN THE BACK OF YOUR TEETH AND THE TIP OF YOUR TONGUE, THERE'S DEFINITELY A FAINT, GRITTY TEXTURE WHEN YOU CRUSH IT...
HMM, COME TO THINK OF IT, IT'S A TAD BIT TOO BOLD...


TASTE ISN'T DICTATED BY THE PRICE TAG. SPLURGING ON EXPENSIVE CAVIAR DURING THIS SEASON IS THE EPITOME OF FOOLISHNESS, A KIND OF BLIND BRAND LOYALTY, DON'T YOU THINK?
WOW, SO THIS THIN SLICE COSTS OVER A THOUSAND YEN? THAT'S INSANE!

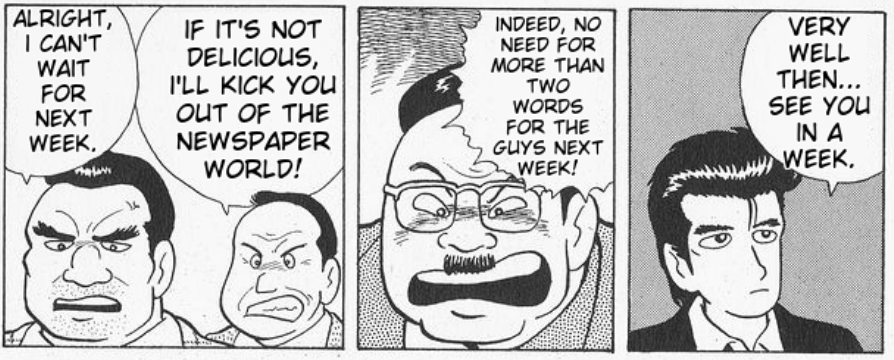
WHAT ARE YOU TALKING ABOUT?! THIS IS A DELICACY, KARASUMI, FROM ALL OVER THE WORLD! IT COSTS OVER 30,000 YEN PER BELLY! CAN YOU BELIEVE IT?!


IN THIS SEASON, YOU CAN GET SOMETHING WAY TASTIER THAN THIS THIRD-RATE FISH ROE, AND AT AN UNBELIEVABLY CHEAP PRICE THAT'S NO MATCH AT ALL!
WHAT...!? WHAT IN THE WORLD!?

16


YEAH! PUT YOUR MONEY WHERE YOUR MOUTH IS!
DAMN IT... IF THERE REALLY IS SOMETHING CHEAPER AND TASTIER THAN THIS EXPENSIVE CAVIAR, THEN BY ALL MEANS, LET ME TASTE IT!

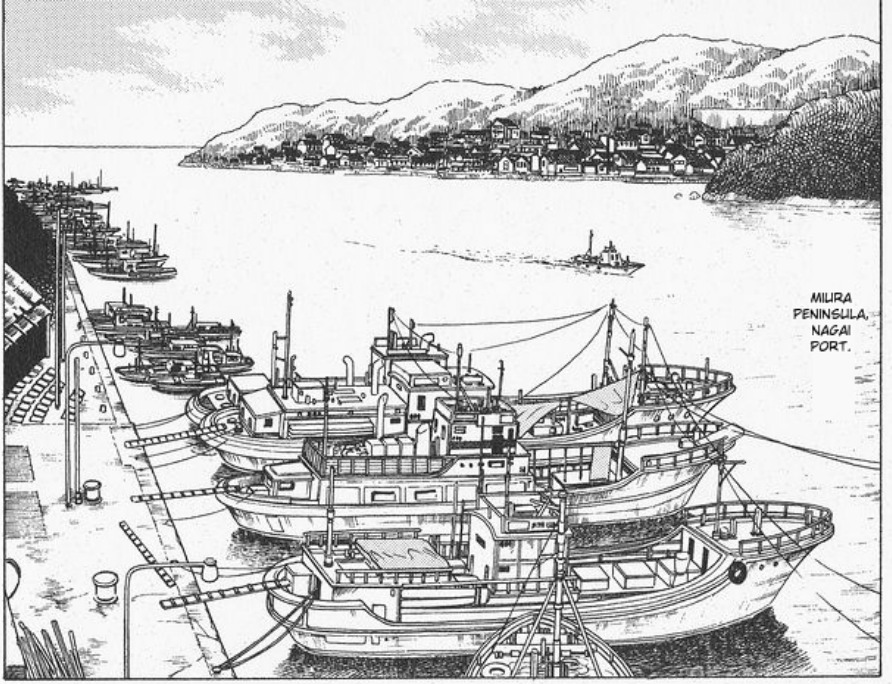
ARE YOU SERIOUSLY TELLING ME THERE'S SOMETHING TASTIER OUT THERE AT A CHEAPER PRICE? I WON'T STAND FOR SUCH NONSENSE!
OH... EVEN IF IT'S NOT TOP GRADE, THIS IS STILL KARASUMI.

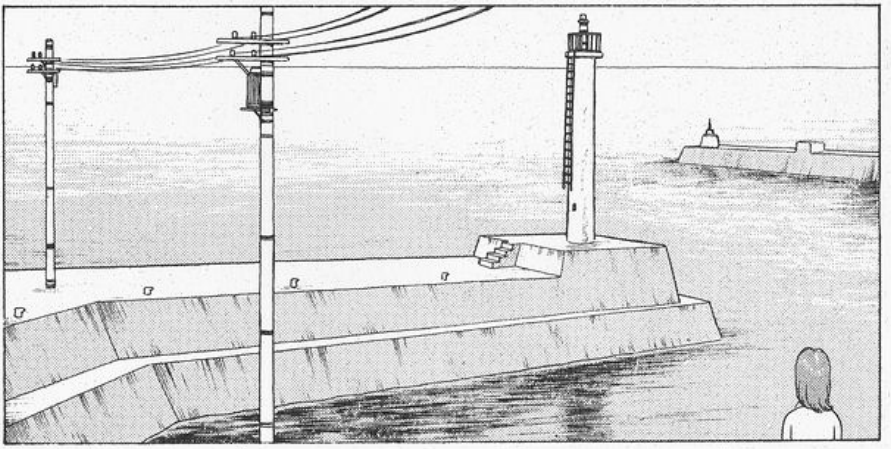

ALRIGHT, I CAN'T WAIT FOR NEXT WEEK.
IF IT'S NOT DELICIOUS, I'LL KICK YOU OUT OF THE NEWSPAPER WORLD!
INDEED, NO NEED FOR MORE THAN TWO WORDS FOR THE GUYS NEXT WEEK!
VERY WELL THEN... SEE YOU IN A WEEK.

17

130
120
OH... THE SHOW, THE SHOW...

IS THERE REALLY SOMETHING CHEAPER AND TASTIER THAN KARASUMI THAT THESE FOODIES DON'T KNOW ABOUT...?


MIURA
PENINSULA,
NAGAI
PORT.



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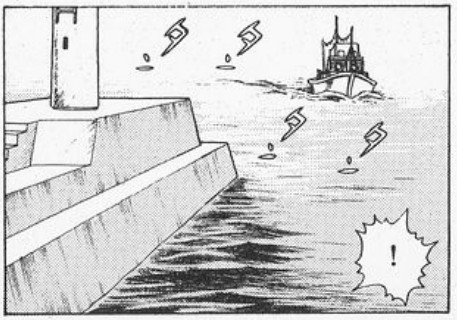
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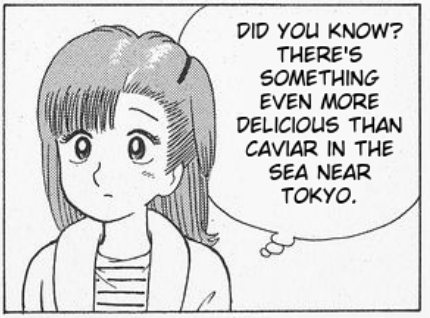

DID YOU KNOW? THERE'S SOMETHING EVEN MORE DELICIOUS THAN CAVIAR IN THE SEA NEAR TOKYO.

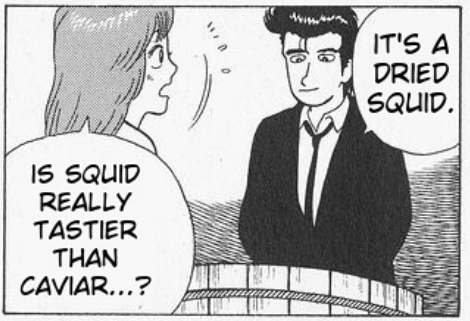
WE'VE HIT THE JACKPOT, WOOHOO!
HEY, YAMAOKA-SAN, DID YOU CATCH ANYTHING?!

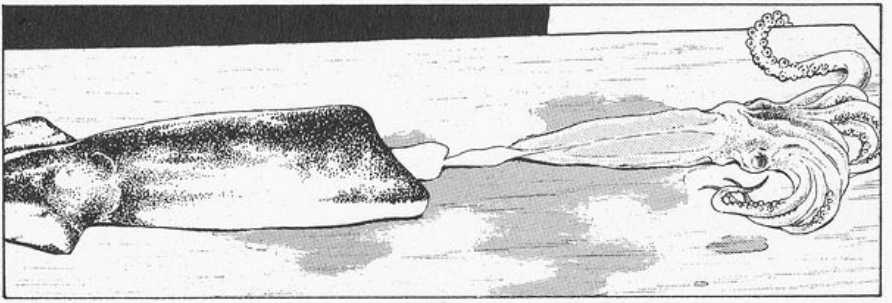
IT'S A SQUID! IT'S SWIMMING ALIVE!

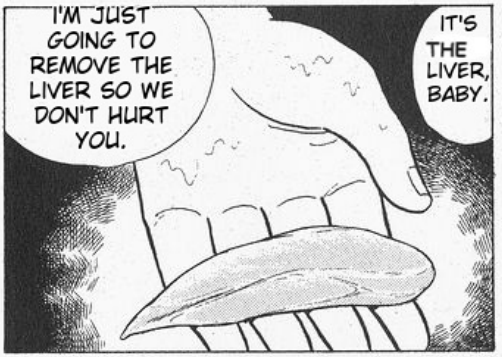
HAVE YOU BEEN DRINKING?!

19

OH YEAH.
MIND LENDING ME YOUR KITCHEN?
JUST YOU WAIT AND SEE.


IT'S A DRIED SQUID.
IS SQUID REALLY TASTIER THAN CAVIAR...?

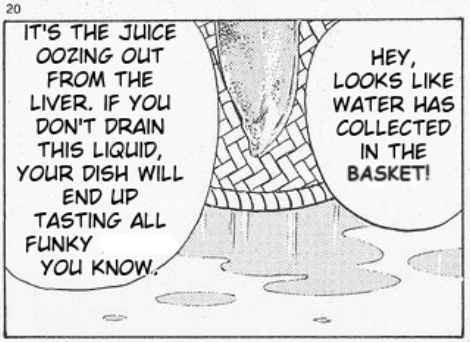



I'M JUST GOING TO REMOVE THE LIVER SO WE DON'T HURT YOU.
IT'S THE LIVER, BABY.

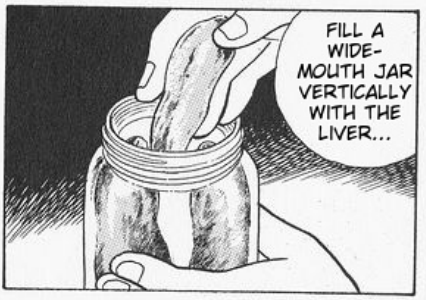
WHAT IS THAT...?
THIS IS WHAT I WANT, YOU KNOW.

IT'S BEST TO TAKE OUT THE SQUID WHILE IT'S STILL ALIVE TO GET THE BEST RESULTS.
IT LOOKS BRIGHTER BECAUSE IT'S NEW, YOU KNOW? LIKE, TOTALLY STANDING OUT IN THAT ORANGE HUE!

20

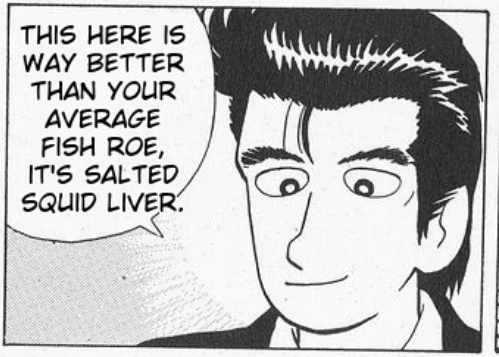

IT'S THE JUICE OOZING OUT FROM THE LIVER. IF YOU DON'T DRAIN THIS LIQUID, YOUR DISH WILL END UP TASTING ALL FUNKY YOU KNOW.
HEY, LOOKS LIKE WATER HAS COLLECTED IN THE BASKET!

SPRINKLE SOME SALT ON THE LIVER, LET IT SIT FOR A WHILE...

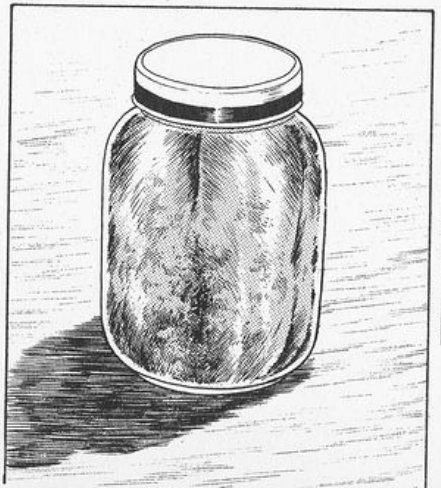

FILL A WIDE-MOUTH JAR VERTICALLY WITH THE LIVER...

WHAT ARE YOU MAKING?
JUST WATCH THIS.

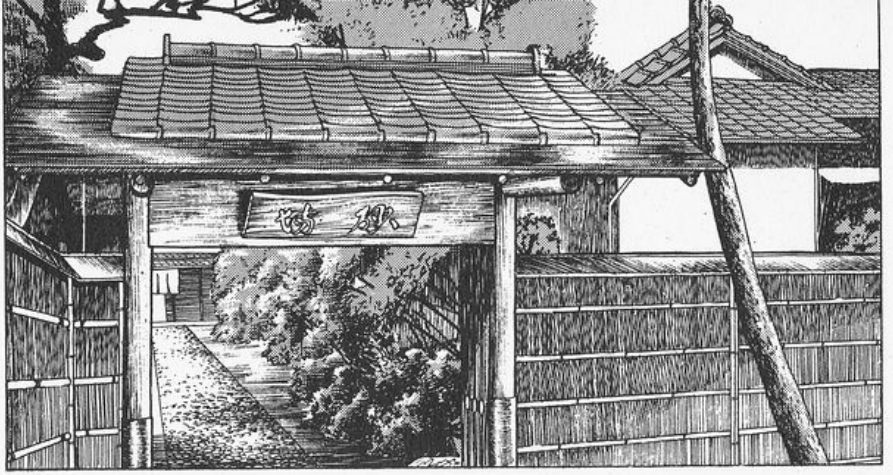
...
HEY.....
TOSS IT IN...
HEY.....


THIS HERE IS WAY BETTER THAN YOUR AVERAGE FISH ROE, IT'S SALTED SQUID LIVER.

H-HEY, WAIT, COULD THIS REALLY BE...
THAT'S A WRAP.



HUH, WHAT?! YOU'RE SAYING THIS IS TASTIER THAN FISH ROE?!



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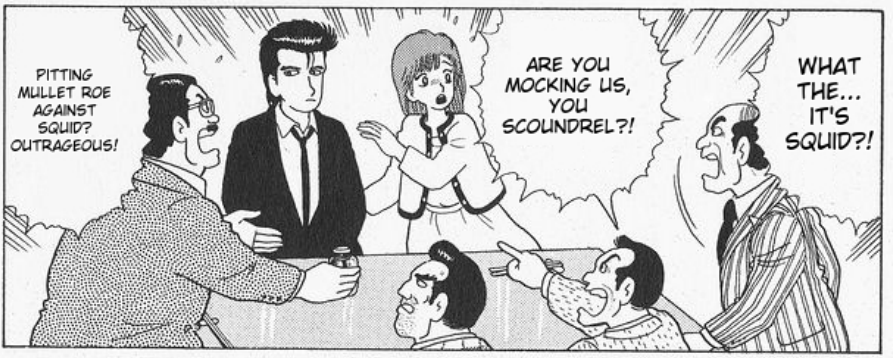
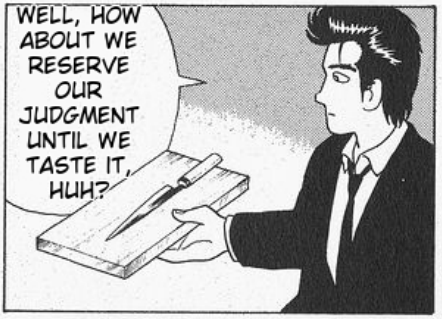
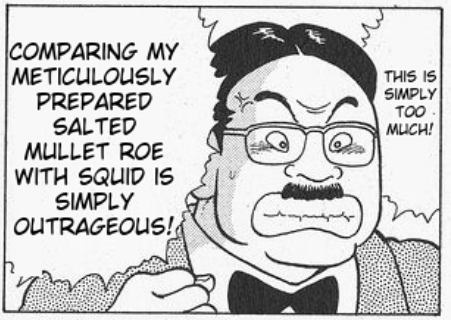
IT'S SALTED SQUID LIVER, MY FRIEND. A DELICACY.

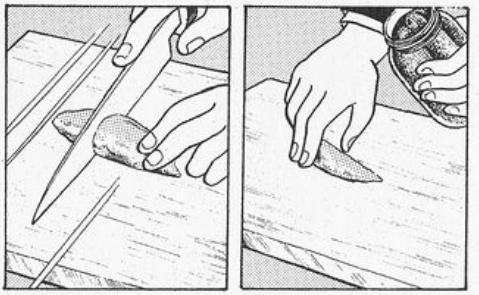
WHAT IN THE WORLD IS THIS?
SOME KIND OF SALTY TREAT, HUH?

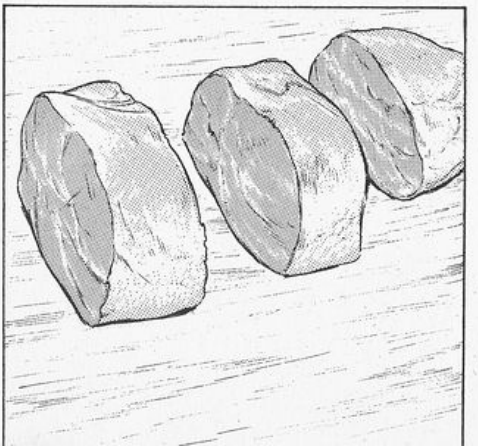

PITTING MULLET ROE AGAINST SQUID? OUTRAGEOUS!
ARE YOU MOCKING US, YOU SCOUNDREL?!
WHAT THE... IT'S SQUID?!


WELL, HOW ABOUT WE RESERVE OUR JUDGMENT UNTIL WE TASTE IT, HUH?

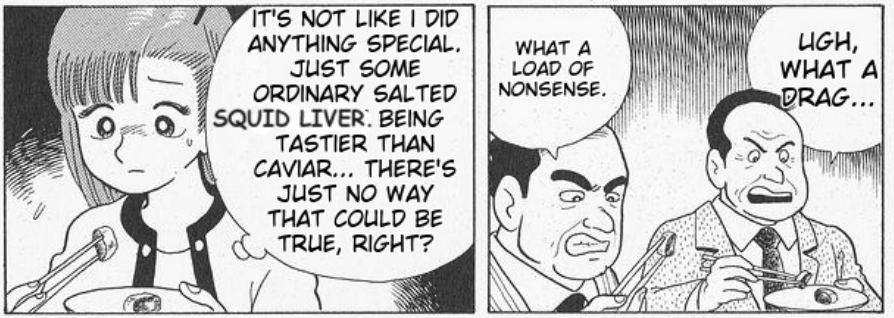

COMPARING MY METICULOUSLY PREPARED SALTED MULLET ROE WITH SQUID IS SIMPLY OUTRAGEOUS!
THIS IS SIMPLY TOO MUCH!

THE CROSS-SECTION REVEALS A GOOEY TEXTURE... IT'S SOFTER THAN A PERFECTLY RIPE CAMEMBERT CHEESE... JUST A TAD.
IT'S OVERLY TIGHTENED BY THE SALT, MAKING IT TOO TOUGH.

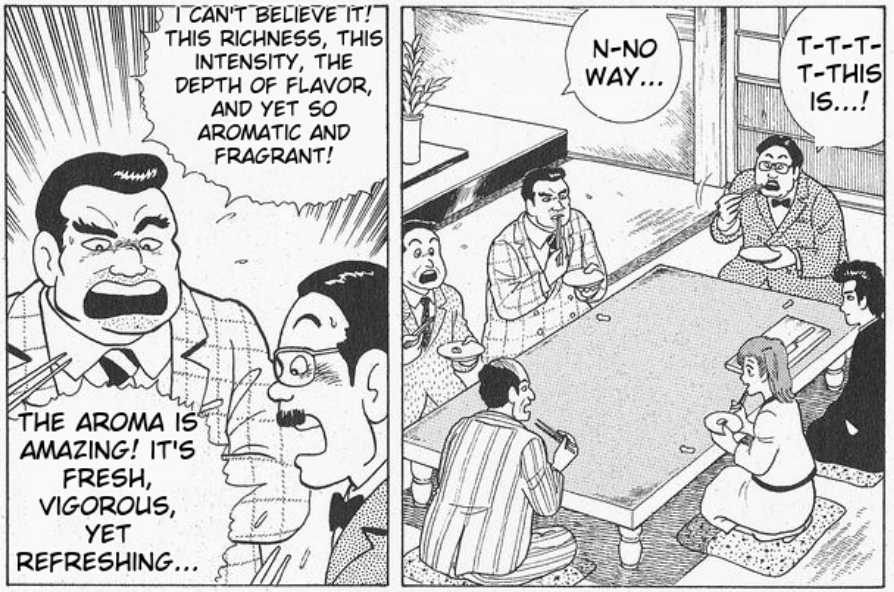

23



THERE'S NO WAY SOMETHING LIKE THIS COULD TASTE BETTER THAN KARASUMI! THEY'RE MAKING A FOOL OUT OF PEOPLE, BUT I'LL MAKE SURE TO SET THEM STRAIGHT!
IT'S COMMON TO SPRINKLE SALT OVER DRIED SQUID MEAT, BUT TURNING JUST THE LIVER INTO A SALTY DELICACY? WELL, THAT'S A WHOLE NEW LEVEL OF CULINARY CREATIVITY...


IT'S NOT LIKE I DID ANYTHING SPECIAL. JUST SOME ORDINARY SALTED SQUID LIVER. BEING TASTIER THAN CAVIAR... THERE'S JUST NO WAY THAT COULD BE TRUE, RIGHT?
WHAT A LOAD OF NONSENSE.
UGH, WHAT A DRAG...

24

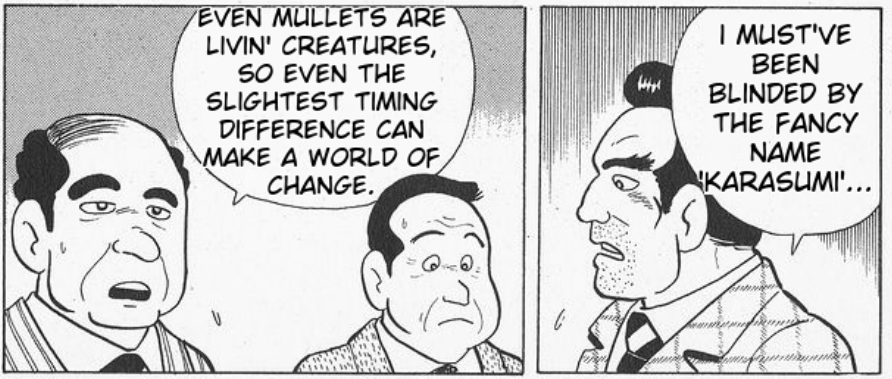

I CAN'T BELIEVE IT! THIS RICHNESS, THIS INTENSITY, THE DEPTH OF FLAVOR, AND YET SO AROMATIC AND FRAGRANT!
THE AROMA IS AMAZING! IT'S FRESH, VIGOROUS, YET REFRESHING...
N-NO WAY...
T-T-T-T-THIS IS...!
THE RICHNESS AND FULLNESS OF FLAVOR THAT ENVELOPS THE TONGUE SURPASSES THE KARASUMI WE HAD BEFORE, FOR SURE!
IT LACKS THE STICKY TEXTURE OF KARASUMI, BUT...

25

UGH...
I CAN'T COMPARE IT TO TOP-GRADE KARASUMI, BUT AT LEAST IT'S TASTIER THAN THE ONE WE HAD THE OTHER DAY! WOOHOO!
YOU'RE ABSOLUTELY RIGHT!

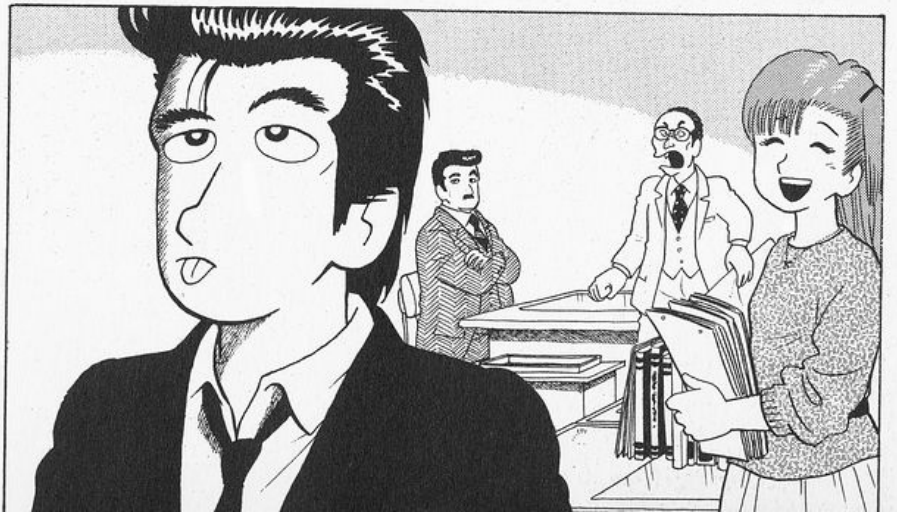
USING OVERGROWN MULLET ROE, NO WAY CAN IT BEAT THE PEAK-SEASON SALTED LIVER OF FRESH SQUID KNOWN AS SURUMEIKA.
ALL FOOD HAS ITS TIME TO SHINE, YA KNOW.

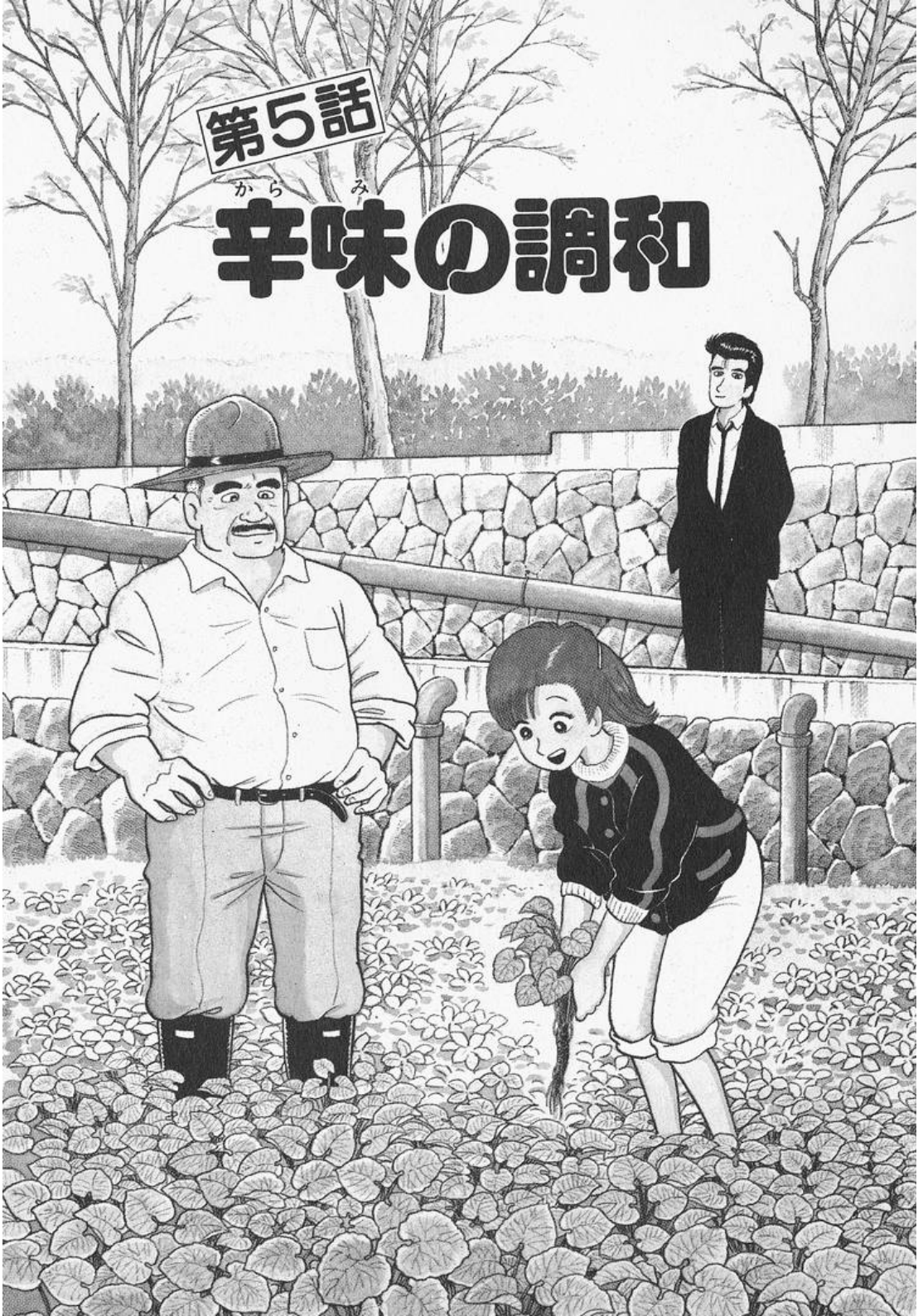
26


EVEN MULLETS ARE LIVIN' CREATURES, SO EVEN THE SLIGHTEST TIMING DIFFERENCE CAN MAKE A WORLD OF CHANGE.
I MUST'VE BEEN BLINDED BY THE FANCY NAME 'KARASUMI'...

I'VE LEARNED A LOT, I BOW MY HEAD IN RESPECT...
EVEN ORDINARY DRIED SQUID CAN TASTE INCREDIBLY DELICIOUS WHEN IT'S IN SEASON.
WELL, THEN, YOU MUST TEACH ME HOW TO MAKE IT.
FIRST, YOU START WITH FRESH SQUID THAT'S STILL ALIVE...
IT'S QUITE SIMPLE, REALLY.
27

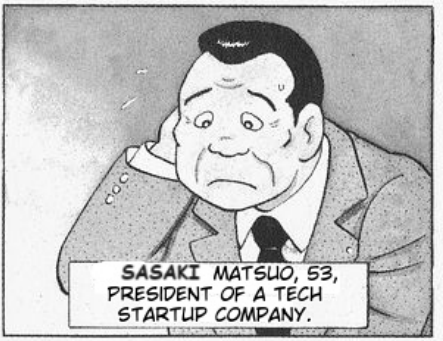
WHAT HAPPENED TO THE NEWSPAPER COMPANY SHOWDOWN WITH YAMAOKA AND KURITA...?
東西新聞
HMM... SOMETHING'S FISHY HERE... TODAY'S 'QUIZ SHOWDOWN' IS TURNING INTO A BASEBALL PLAYER SHOWDOWN.
ポン
OUR NEWSPAPER COMPANY SHOWDOWN HAS BEEN CANCELLED.
W-WHY THOUGH?!
HEY, YAMAOKA!
SOMETHING'S UP- YAMAOKA, WHAT DID YOU DO?!




第5話
辛味（からみ）の調和

I REALLY DON'T UNDERSTAND WHY THAT PERSON GOT SO ANGRY...

YOU DIDN'T DO ANYTHING DISRESPECTFUL, DID YOU?
HMM...


SASAKI MATSUO, 53, PRESIDENT OF A TECH STARTUP COMPANY.

2

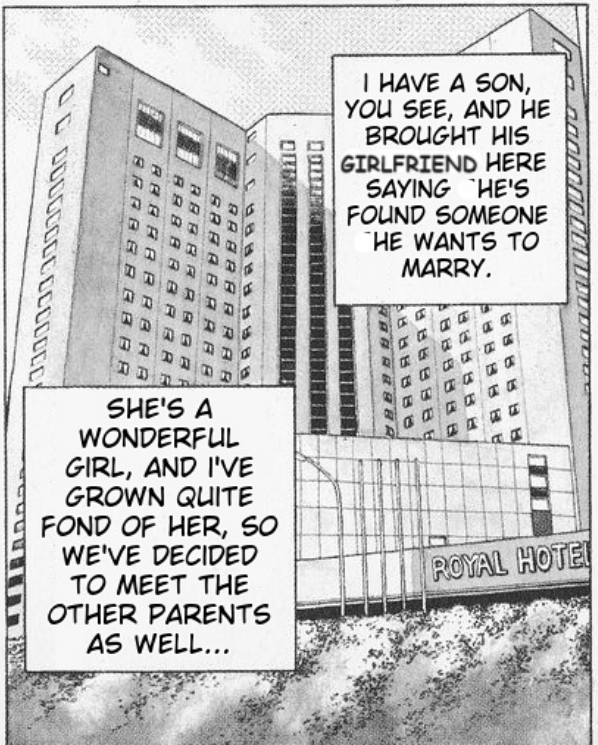
NONSENSE, I'M ABSOLUTELY THRILLED TO HAVE SUCH A WONDERFUL DAUGHTER-IN-LAW. I'M OVER THE MOON!
THERE'S NO WAY I WOULD DO SOMETHING DISRESPECTFUL...

SASAKI-KUN, THESE ARE THE YAMAOKA AND KURITA I MENTIONED EARLIER.
OH, I'VE BEEN WAITING FOR YOU. THIS IS SASAKI-KUN, MY JUNIOR FROM UNIVERSITY.

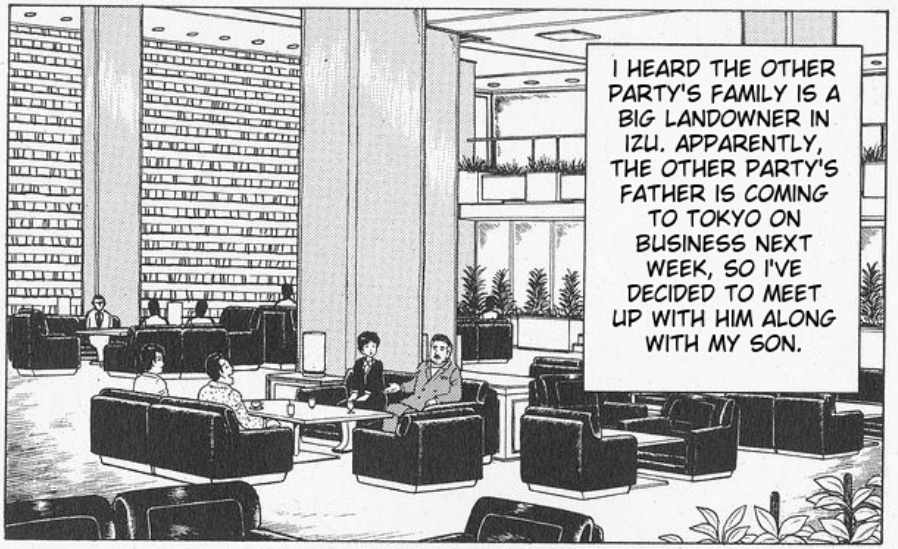
WHAT CAN WE DO?

PLEASE, LEND US YOUR STRENGTH SOMEHOW.
I HAVE A FEELING THAT THE SKILLS OF THESE TWO WILL COME IN HANDY THIS TIME AROUND.
THESE TWO HAVE AN EXCEPTIONAL SENSE WHEN IT COMES TO FOOD.

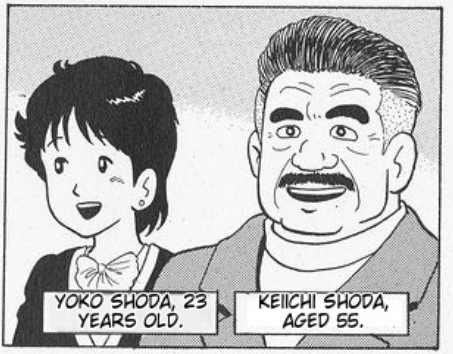
3


I HAVE A SON, YOU SEE, AND HE BROUGHT HIS GIRLFRIEND HERE SAYING "HE'S FOUND SOMEONE "HE WANTS TO MARRY.
SHE'S A WONDERFUL GIRL, AND I'VE GROWN QUITE FOND OF HER, SO WE'VE DECIDED TO MEET THE OTHER PARENTS AS WELL...
ROYAL HOTEL

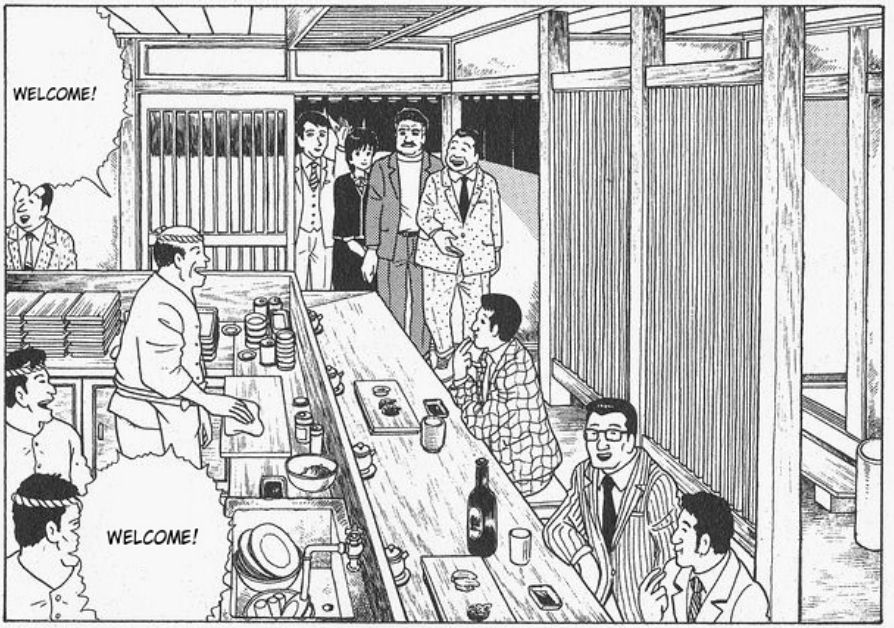
TELL ME MORE.


I HEARD THE OTHER PARTY'S FAMILY IS A BIG LANDOWNER IN IZU. APPARENTLY, THE OTHER PARTY'S FATHER IS COMING TO TOKYO ON BUSINESS NEXT WEEK, SO I'VE DECIDED TO MEET UP WITH HIM ALONG WITH MY SON.

HIROSHI SASAKI 26 YEARS YOUNG!


YOKO SHODA, 23 YEARS OLD.
KEIICHI SHODA, AGED 55.

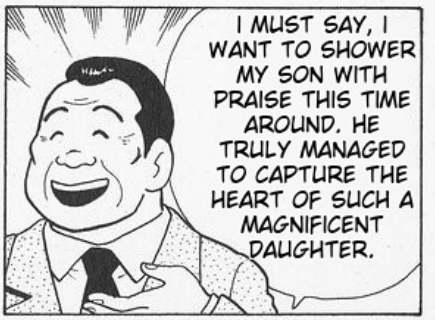
IT WAS HIGH NOON, SO WE DECIDED TO HEAD OUT FOR SOME SUSHI. I LED THE FATHER AND DAUGHTER TO MY FAVORITE SUSHI SPOT...
銀八
寿司


WELCOME!
WELCOME!

ALRIGHT!
SHALL WE ASK HIM TO SLICE SOME SASHIMI FOR MY FUTURE IN-LAWS?

5

YOUR SON IS TOO GOOD FOR OUR DAUGHTER, REALLY.
NO, NO, THE REAL GEM HERE IS YOUR SON.


I MUST SAY, I WANT TO SHOWER MY SON WITH PRAISE THIS TIME AROUND. HE TRULY MANAGED TO CAPTURE THE HEART OF SUCH A MAGNIFICENT DAUGHTER.

OF COURSE, IT'S ALL ABOUT THE YOUNG ONES AND THEIR FEELINGS, YOU KNOW.
OH, COME ON NOW, BOTH OF OUR CHILDREN ARE WONDERFUL PEOPLE, WOULDN'T YOU AGREE?
HERE YOU ARE!
6
HAHAHA, WITH THIS MATERIAL, THERE'S NO WAY THEY CAN COMPLAIN.
HEY, THAT'S PRETTY GOOD SUSHI, ISN'T IT?
OH YEAH, I GOTTA BRING OUT MY A-GAME FOR SASAKI-SAN, OR I'LL GET AN EARFUL!

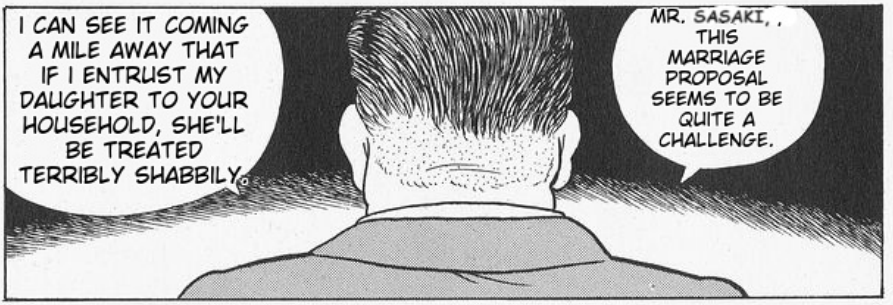
!
HMM, THIS SAKE IS HITTING THE SPOT, AND THE WASABI IS ON POINT TOO.
.....
LET'S RAISE HELL TONIGHT IN CELEBRATION OF OUR SON AND DAUGHTER'S UPCOMING WEDDING!
HERE, HAVE A DRINK!

7

YOKO, IT'S TIME TO HEAD HOME.
ガタッ
HM?

YOKO, COULD YOU HURRY UP?!
WE HAVEN'T EVEN EATEN ANYTHING YET...
W-WHAT, YOU'RE LEAVING?!

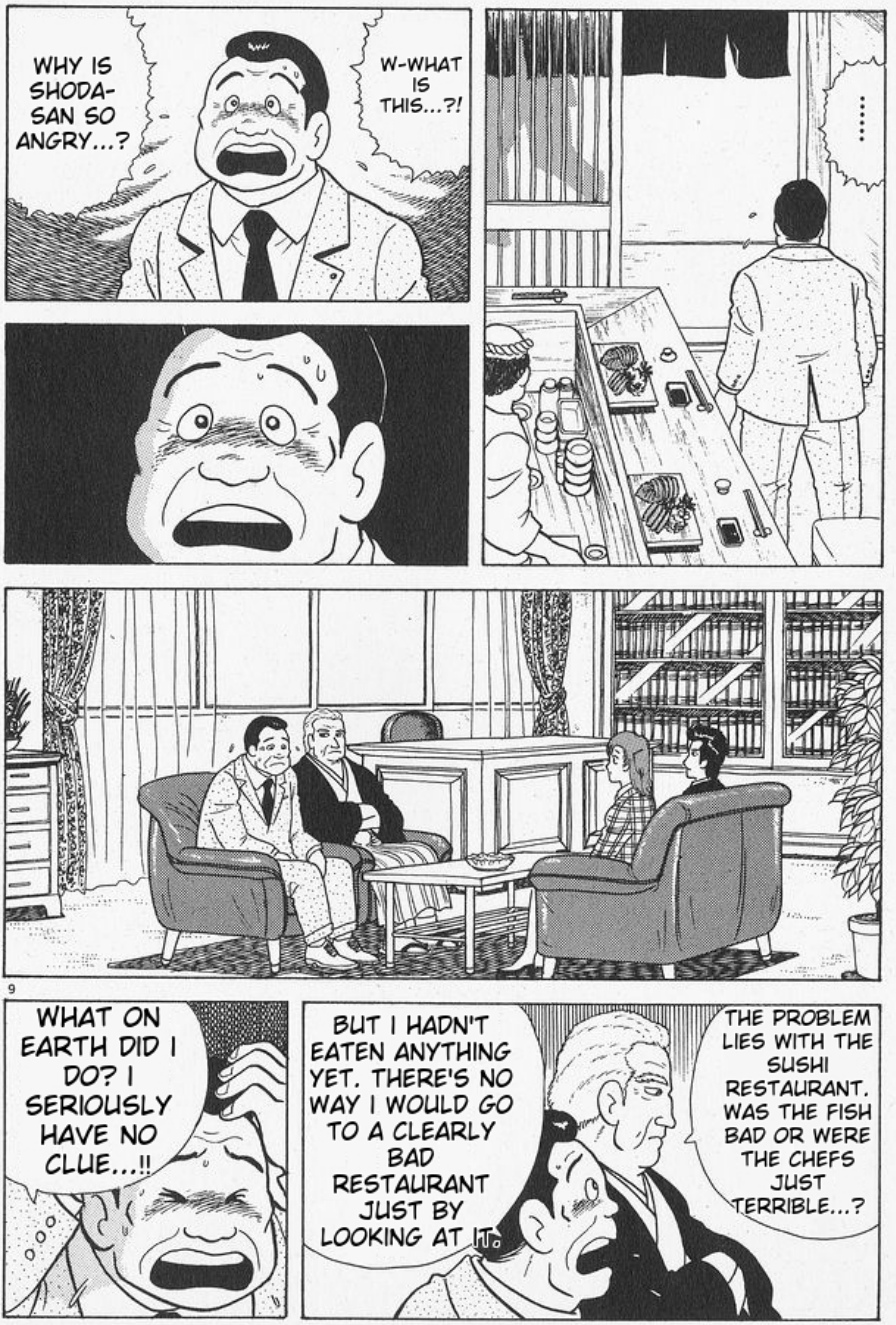
SHODA-SAN, HAVE WE DONE SOMETHING WRONG?
JUST A MOMENT, PLEASE!


I CAN SEE IT COMING A MILE AWAY THAT IF I ENTRUST MY DAUGHTER TO YOUR HOUSEHOLD, SHE'LL BE TREATED TERRIBLY SHABBILY.
MR. SASAKI, , THIS MARRIAGE PROPOSAL SEEMS TO BE QUITE A CHALLENGE.

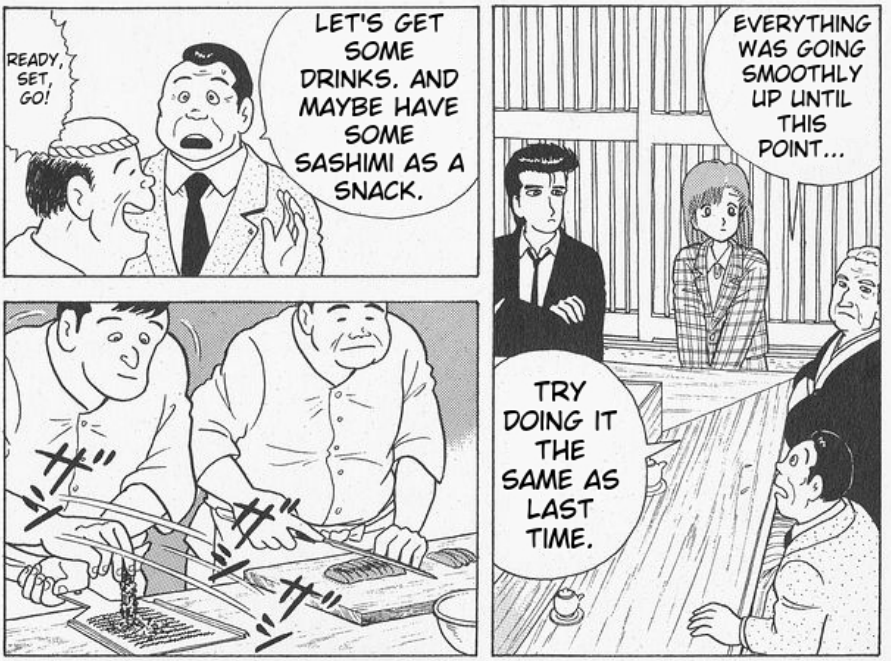
8

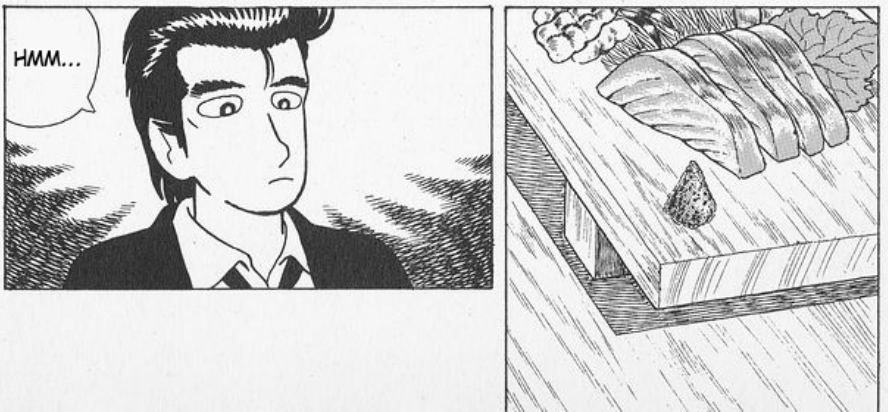
W-WAIT A MINUTE...
WELL THEN, EXCUSE US. YOKO, COME QUICKLY!

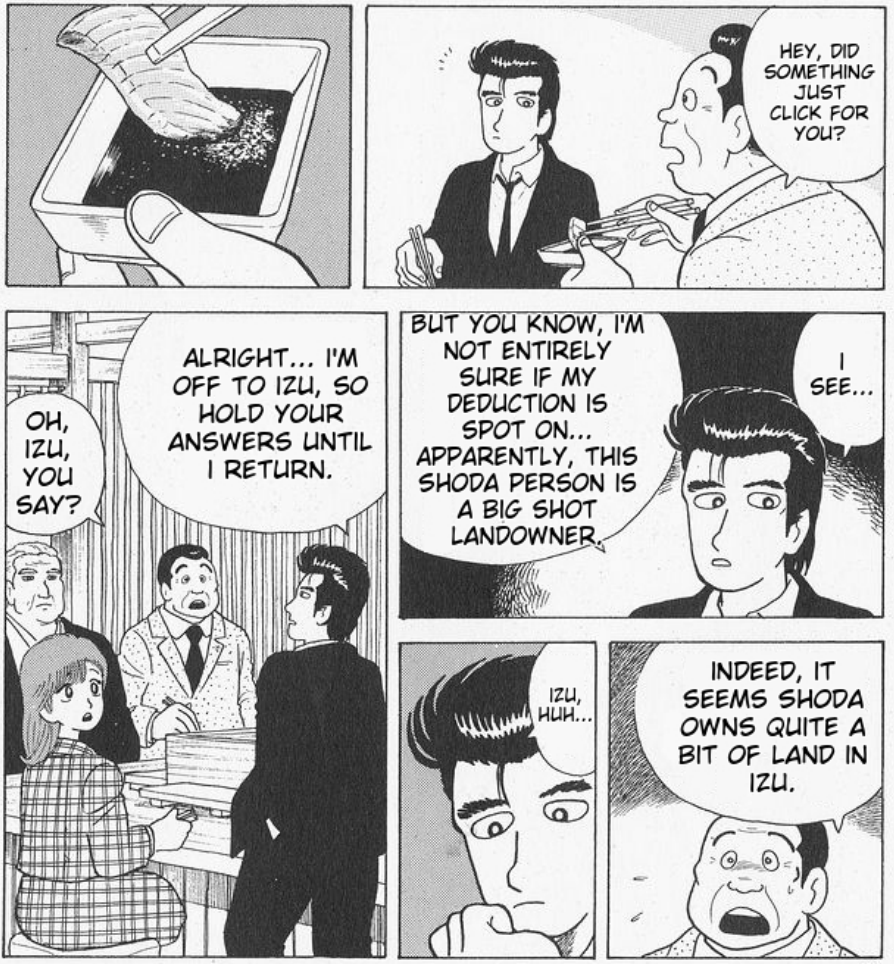
W-WHAT...WHAT DID YOU SAY?!


WHY IS SHODA-SAN SO ANGRY...?
W-WHAT IS THIS...?!
.....
9
WHAT ON EARTH DID I DO? I SERIOUSLY HAVE NO CLUE...!!
BUT I HADN'T EATEN ANYTHING YET. THERE'S NO WAY I WOULD GO TO A CLEARLY BAD RESTAURANT JUST BY LOOKING AT IT.
THE PROBLEM LIES WITH THE SUSHI RESTAURANT. WAS THE FISH BAD OR WERE THE CHEFS JUST TERRIBLE...?

I'M COUNTING ON YOU. THE HAPPINESS OF THESE TWO YOUNG ONES IS AT STAKE, AFTER ALL.
WELL... WE'RE NO SHERLOCK HOLMES, THAT'S FOR SURE.
YOU GOT IT, THERE WAS DEFINITELY SOMETHING GOING DOWN AT THAT SUSHI JOINT. I WANT TO FIND OUT WHAT GOT MR. SHODA ALL RILED UP.
銀八
寿司
WHAT'S THE DEAL WITH THIS SUSHI PLACE...
EVEN IF WE TRY, WHO KNOWS WHAT'LL HAPPEN, RIGHT?
10
WELCOME!

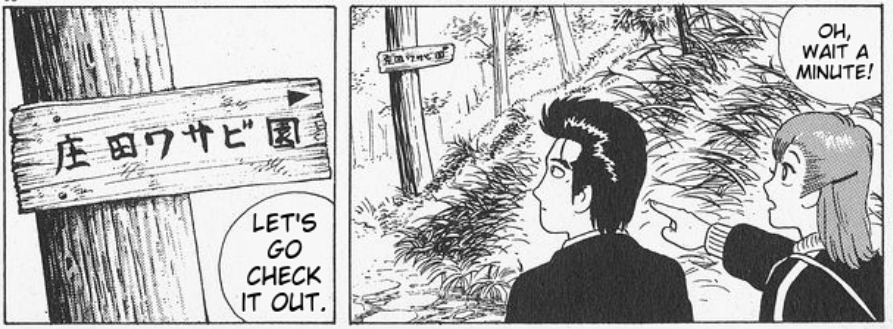

READY, SET, GO!
LET'S GET SOME DRINKS. AND MAYBE HAVE SOME SASHIMI AS A SNACK.
EVERYTHING WAS GOING SMOOTHLY UP UNTIL THIS POINT...
TRY DOING IT THE SAME AS LAST TIME.
OKAY, HOLD ON A SEC.
SHODA'S EXPRESSION STARTED TO STIFFEN AROUND HERE.

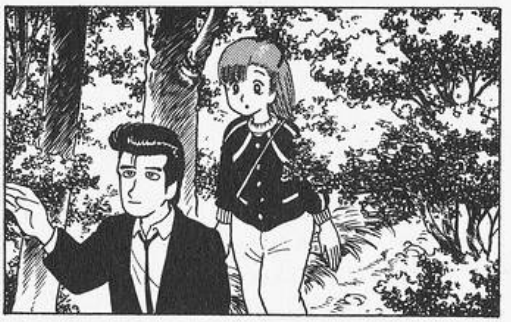

HMM...

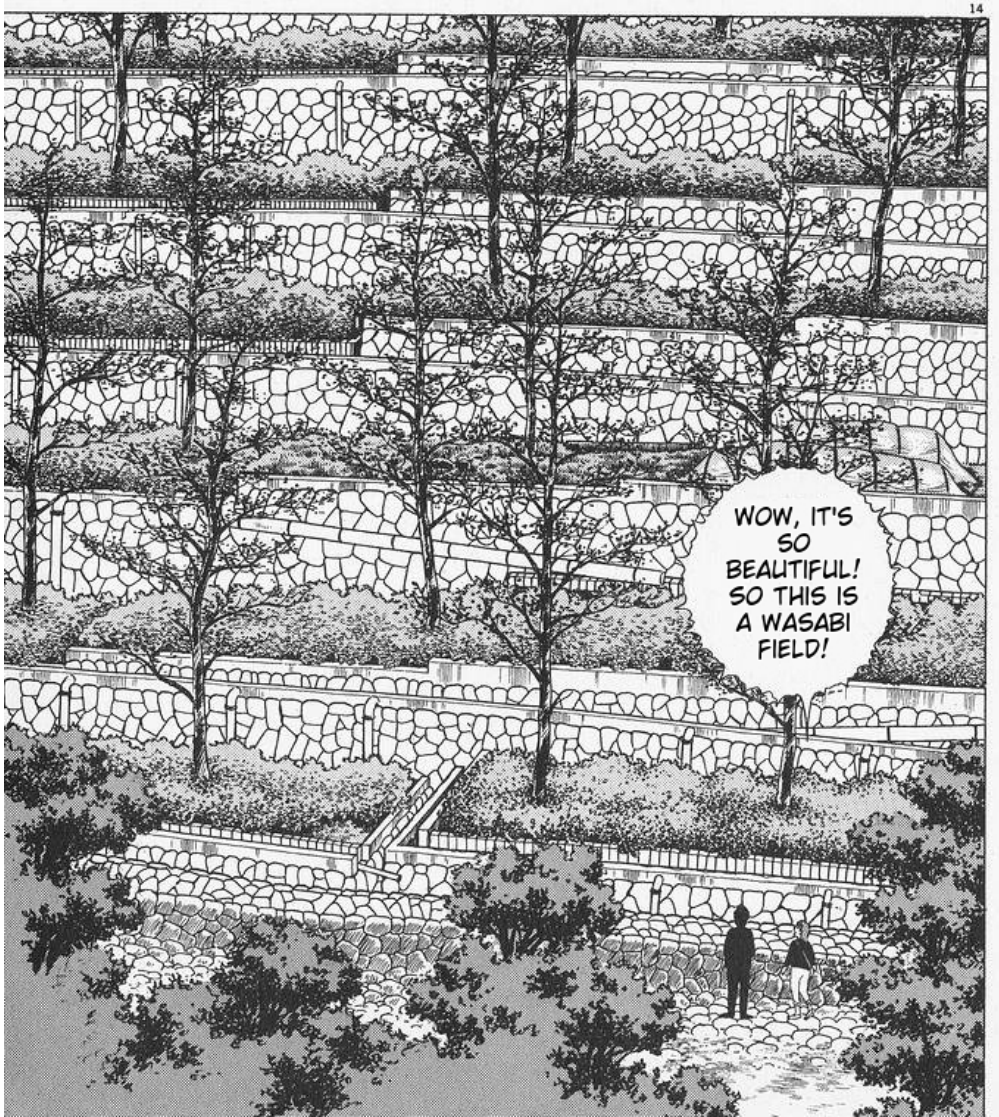

HEY, DID SOMETHING JUST CLICK FOR YOU?
I SEE...
BUT YOU KNOW, I'M NOT ENTIRELY SURE IF MY DEDUCTION IS SPOT ON... APPARENTLY, THIS SHODA PERSON IS A BIG SHOT LANDOWNER.
ALRIGHT... I'M OFF TO IZU, SO HOLD YOUR ANSWERS UNTIL I RETURN.
OH, IZU, YOU SAY?
IZU, HUH...
INDEED, IT SEEMS SHODA OWNS QUITE A BIT OF LAND IN IZU.
12
NOW SPILL THE BEANS ON WHAT YOU'VE FIGURED OUT SO FAR!

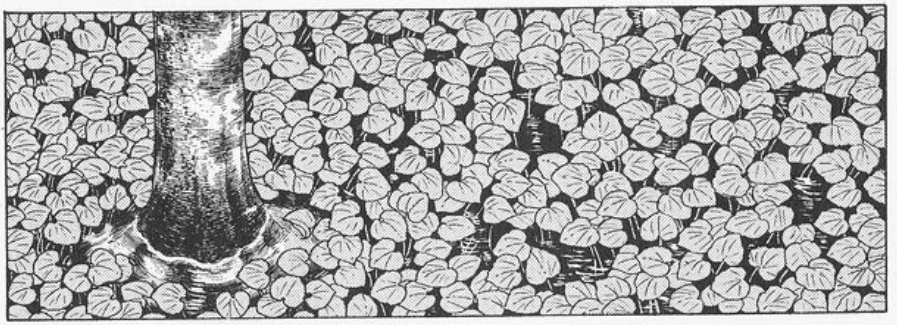
THIS WHOLE AREA BELONGS TO MR. SHODA, HUH?
HMM.

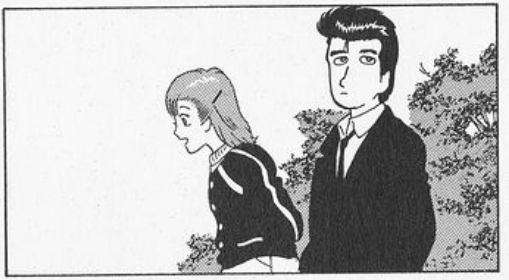
13

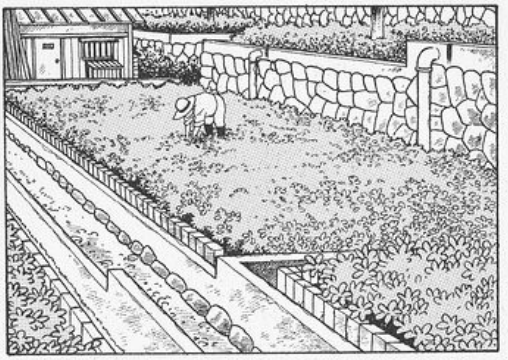

庄田ワサビ園
LET'S GO CHECK IT OUT.
OH, WAIT A MINUTE!




WOW, IT'S SO BEAUTIFUL! SO THIS IS A WASABI FIELD!

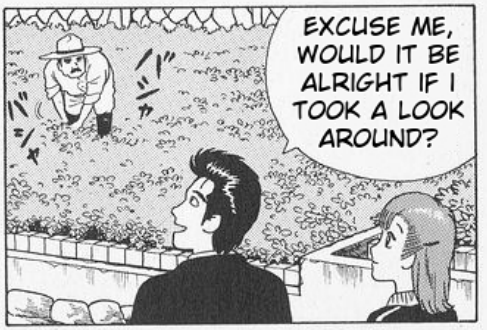


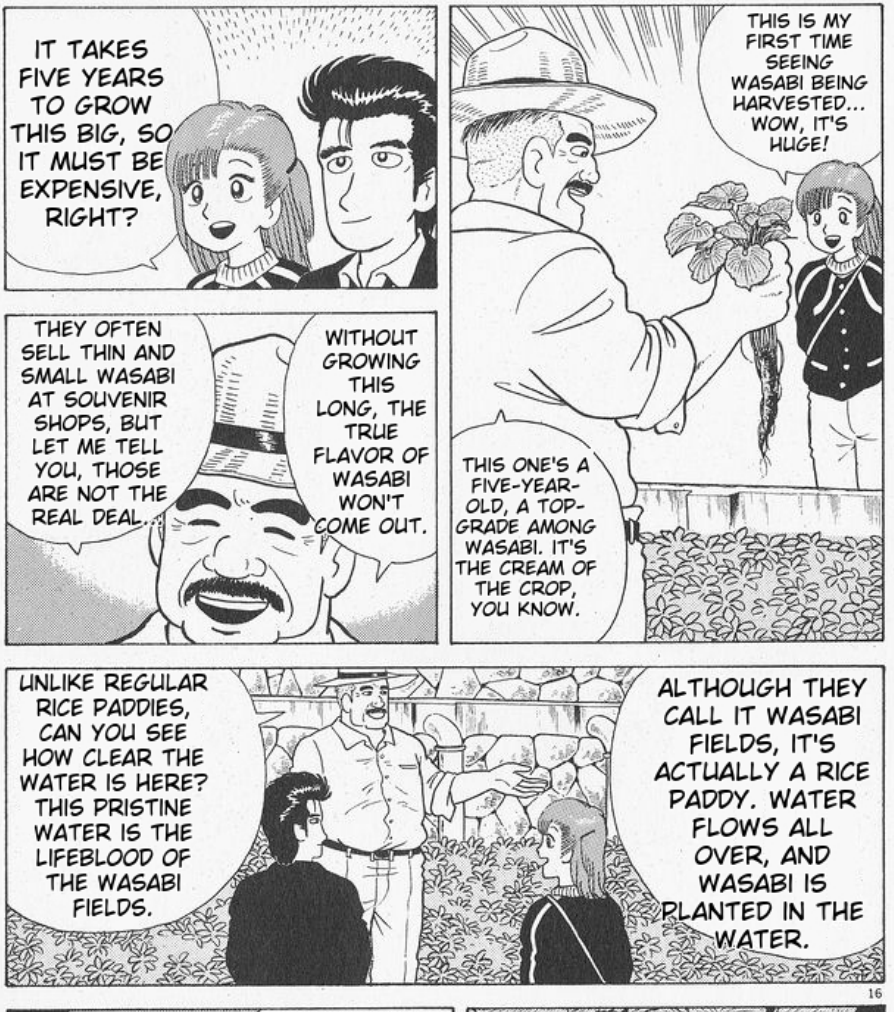


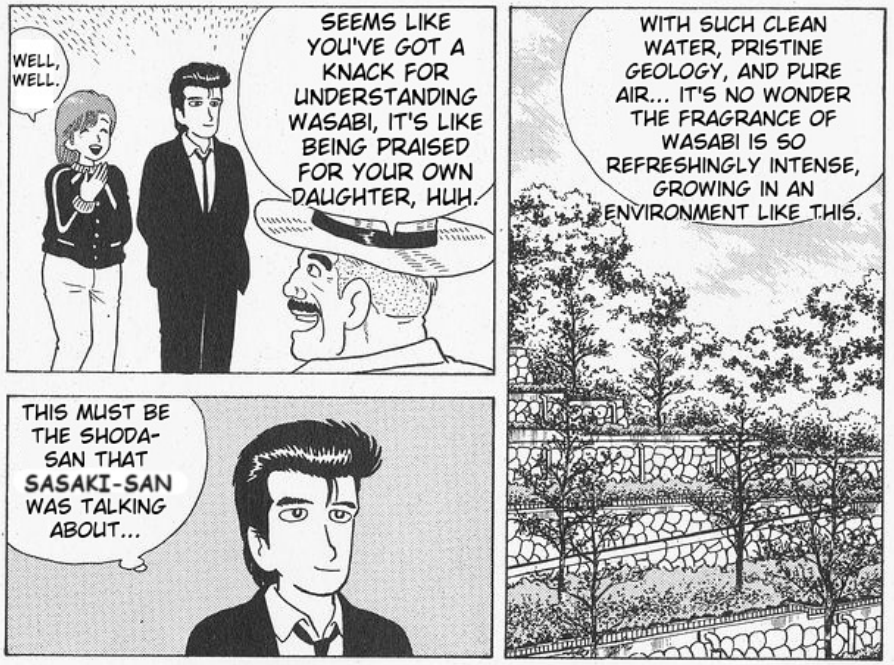


15

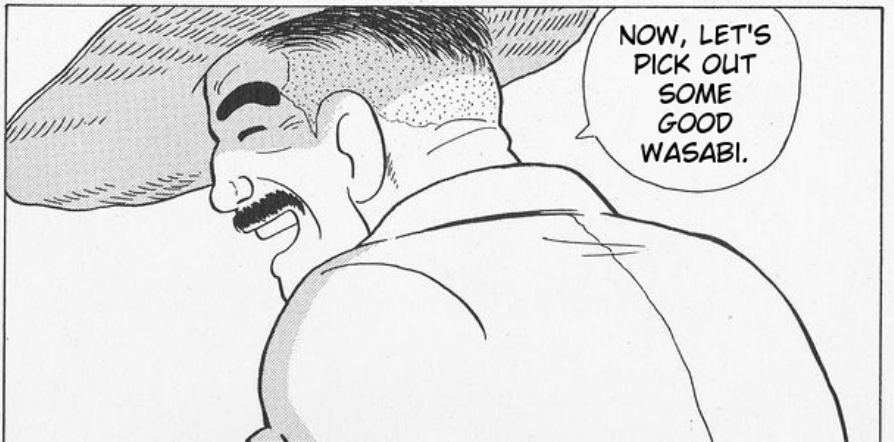
AS LONG AS YOU DON'T CAUSE ANY TROUBLE, GO AHEAD.
OH, NO!


EXCUSE ME, WOULD IT BE ALRIGHT IF I TOOK A LOOK AROUND?

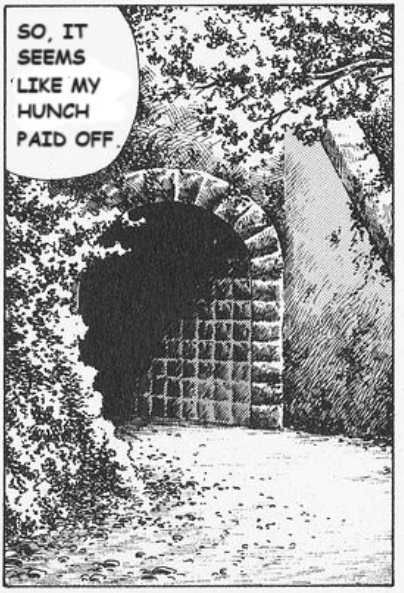

IT TAKES FIVE YEARS TO GROW THIS BIG, SO IT MUST BE EXPENSIVE, RIGHT?
THIS IS MY FIRST TIME SEEING WASABI BEING HARVESTED... WOW, IT'S HUGE!
THEY OFTEN SELL THIN AND SMALL WASABI AT SOUVENIR SHOPS, BUT LET ME TELL YOU, THOSE ARE NOT THE REAL DEAL.
WITHOUT GROWING THIS LONG, THE TRUE FLAVOR OF WASABI WON'T COME OUT.
THIS ONE'S A FIVE-YEAR-OLD, A TOP-GRADE AMONG WASABI. IT'S THE CREAM OF THE CROP, YOU KNOW.
UNLIKE REGULAR RICE PADDIES, CAN YOU SEE HOW CLEAR THE WATER IS HERE? THIS PRISTINE WATER IS THE LIFEBLOOD OF THE WASABI FIELDS.
ALTHOUGH THEY CALL IT WASABI FIELDS, IT'S ACTUALLY A RICE PADDY. WATER FLOWS ALL OVER, AND WASABI IS PLANTED IN THE WATER.
16
THE BOTTOM ISN'T MUD, IT'S LIKE SMALL GRAVEL. THAT'S WHY THE WATER STAYS CLEAR, YOU SEE.

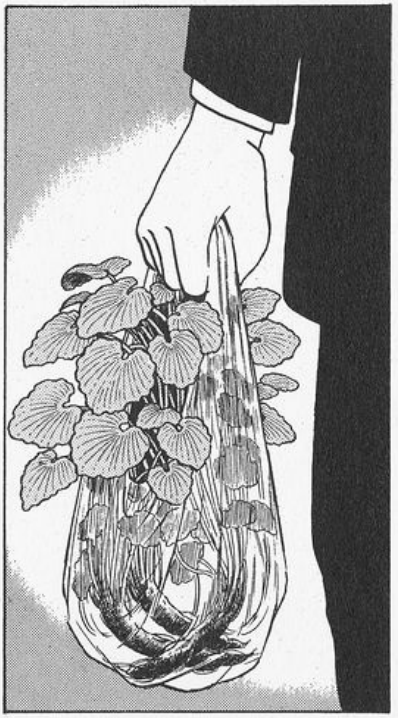

WELL, WELL.
SEEMS LIKE YOU'VE GOT A KNACK FOR UNDERSTANDING WASABI, IT'S LIKE BEING PRAISED FOR YOUR OWN DAUGHTER, HUH.
WITH SUCH CLEAN WATER, PRISTINE GEOLOGY, AND PURE AIR... IT'S NO WONDER THE FRAGRANCE OF WASABI IS SO REFRESHINGLY INTENSE, GROWING IN AN ENVIRONMENT LIKE THIS.
THIS MUST BE THE SHODA-SAN THAT SASAKI-SAN WAS TALKING ABOUT...

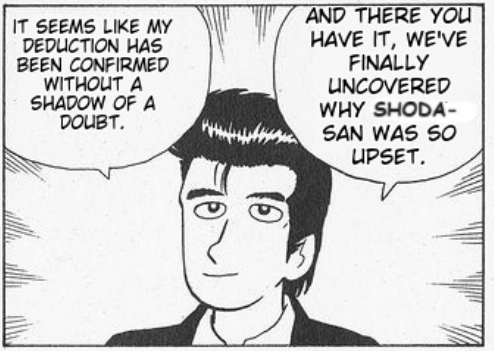
WHAT! IS THIS REALLY SUCH A SPLENDID WASABI!
SINCE YOU'VE COME ALL THIS WAY, TAKE AS MUCH WASABI AS YOU LIKE.


NOW, LET'S PICK OUT SOME GOOD WASABI.

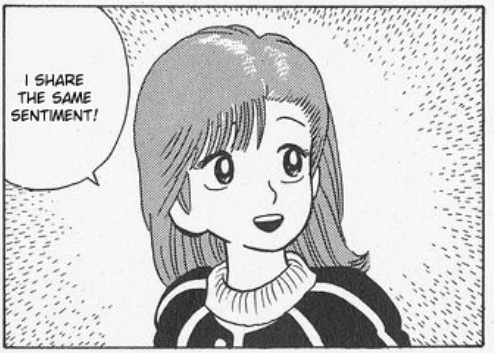
YES, INDEED. HE HE SURE CARES ABOUT THE WASABI, NO DOUBT ABOUT IT.

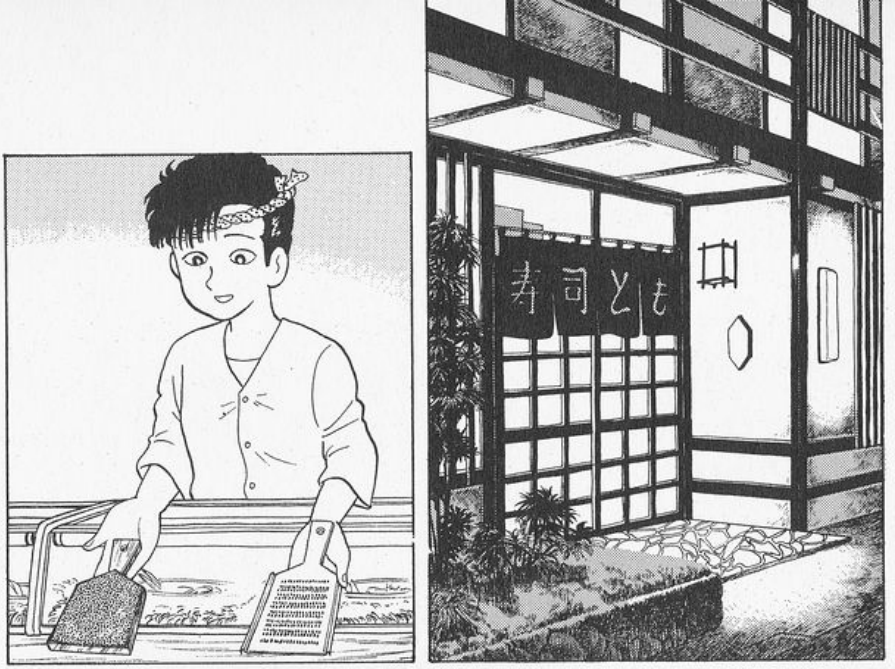

SO, IT SEEMS LIKE MY HUNCH PAID OFF.




IT SEEMS LIKE MY DEDUCTION HAS BEEN CONFIRMED WITHOUT A SHADOW OF A DOUBT.
AND THERE YOU HAVE IT, WE'VE FINALLY UNCOVERED WHY SHODA-SAN WAS SO UPSET.

18


I SHARE THE SAME SENTIMENT!



THE GRATER THEY USE AT THAT SUSHI PLACE IS MADE OF THE SAME METAL AS THIS ONE, RIGHT?
WHICH GRATER DID THEY USE AT THE PLACE WE WENT TO THE OTHER DAY?

19

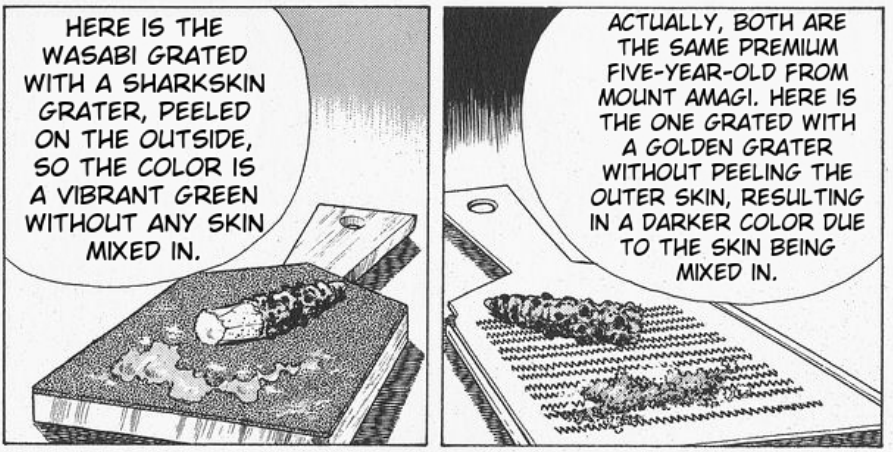
YES.
LET'S GIVE IT A TRY.

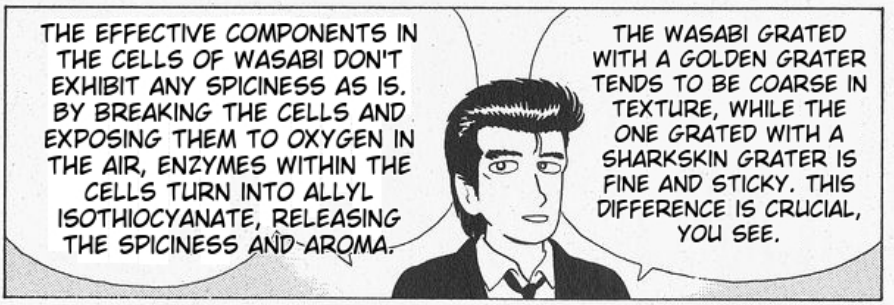
OH REALLY? I'VE HEARD ABOUT THIS ONE BEFORE, BUT I CAN'T QUITE REMEMBER.
IT'S A SHARKSKIN GRATER.

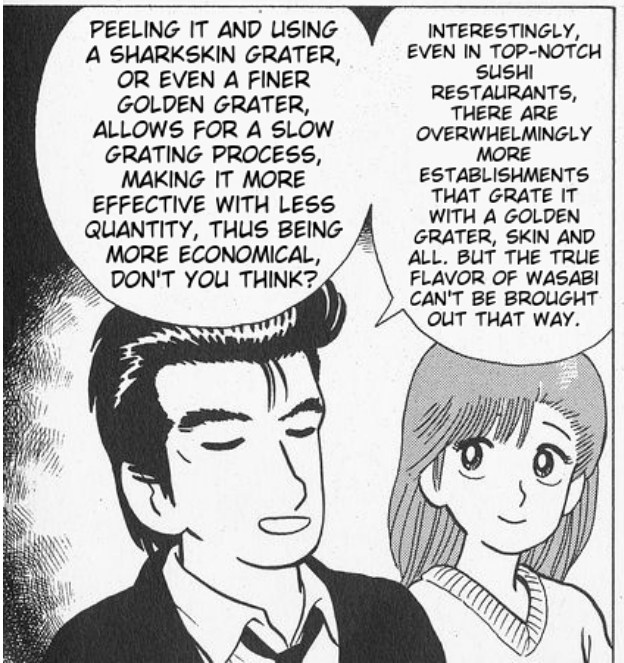
AND WHAT ABOUT THIS ONE? THERE'S SOMETHING PASTED ON THE BOARD...

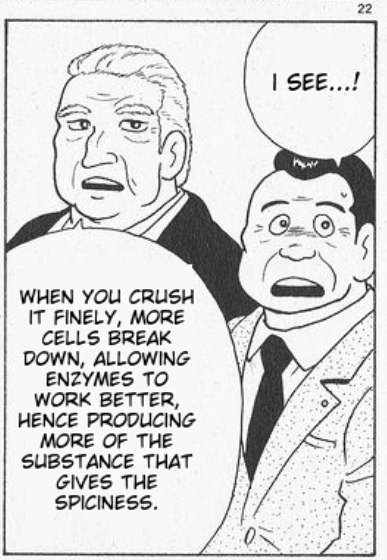
HMM, NOT BAD AT ALL. IT'S GOT THAT UNMISTAKABLE AUTHENTIC WASABI VIBE.
GREAT AROMA, THIS IS SOME PRETTY GOOD WASABI.
WHAT DO YOU THINK, MR. SASAKI?
20
YEAH, THAT VIBRANT GREEN COLOR IS REALLY SOMETHING, HM
OH, IT'S GOT A NICE STICKY AND GOOEY TEXTURE TO IT.
HOW ABOUT THIS ONE?

JUST A WHIFF AND TEARS ARE ALREADY WELLING UP!
IT'S WORKING! THIS IS EFFECTIVE!
FEELS LIKE IT'S MISSING SOMETHING...
INDEED, IT PACKS A PUNCH.
SO, HOW DO BOTH FLAVORS FARE?
21
THIS IS POTENT! IS THIS THE POWER OF WASABI?!
WHOA! IT'S SPICY! TINGLING ALL THE WAY UP MY NOSE!


HERE IS THE WASABI GRATED WITH A SHARKSKIN GRATER, PEELED ON THE OUTSIDE, SO THE COLOR IS A VIBRANT GREEN WITHOUT ANY SKIN MIXED IN.
ACTUALLY, BOTH ARE THE SAME PREMIUM FIVE-YEAR-OLD FROM MOUNT AMAGI. HERE IS THE ONE GRATED WITH A GOLDEN GRATER WITHOUT PEELING THE OUTER SKIN, RESULTING IN A DARKER COLOR DUE TO THE SKIN BEING MIXED IN.


THE EFFECTIVE COMPONENTS IN THE CELLS OF WASABI DON'T EXHIBIT ANY SPICINESS AS IS. BY BREAKING THE CELLS AND EXPOSING THEM TO OXYGEN IN THE AIR, ENZYMES WITHIN THE CELLS TURN INTO ALLYL ISOTHIOCYANATE, RELEASING THE SPICINESS AND AROMA.
THE WASABI GRATED WITH A GOLDEN GRATER TENDS TO BE COARSE IN TEXTURE, WHILE THE ONE GRATED WITH A SHARKSKIN GRATER IS FINE AND STICKY. THIS DIFFERENCE IS CRUCIAL, YOU SEE.


PEELING IT AND USING A SHARKSKIN GRATER, OR EVEN A FINER GOLDEN GRATER, ALLOWS FOR A SLOW GRATING PROCESS, MAKING IT MORE EFFECTIVE WITH LESS QUANTITY, THUS BEING MORE ECONOMICAL, DON'T YOU THINK?
INTERESTINGLY, EVEN IN TOP-NOTCH SUSHI RESTAURANTS, THERE ARE OVERWHELMINGLY MORE ESTABLISHMENTS THAT GRATE IT WITH A GOLDEN GRATER, SKIN AND ALL. BUT THE TRUE FLAVOR OF WASABI CAN'T BE BROUGHT OUT THAT WAY.

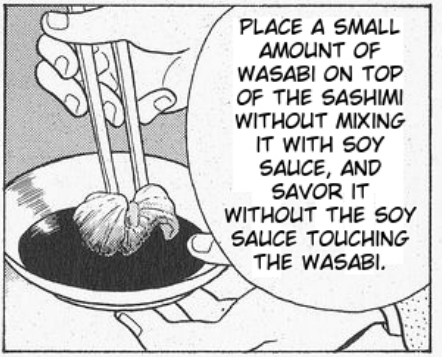

I SEE...!
WHEN YOU CRUSH IT FINELY, MORE CELLS BREAK DOWN, ALLOWING ENZYMES TO WORK BETTER, HENCE PRODUCING MORE OF THE SUBSTANCE THAT GIVES THE SPICINESS.

NOW, MR. SASAKI, PLEASE TRY THE SASHIMI.
HUH? OH...
BUT... THIS CAN'T BE THE ONLY REASON.
EXACTLY! WE'VE FIGURED OUT ONE OF THE REASONS WHY MR. SHODA GOT UPSET.

HUH? WHAT...
HOLD IT RIGHT THERE!

23

OH, WHOA! IT HITS THE SPOT, IT HITS THE SPOT! THE PLEASANT TASTE OF WASABI DANCES ON MY PALATE, THE SPICINESS TINGLES MY TONGUE, AND THE AROMA ZINGS THROUGH MY NOSE...
THIS IS DELICIOUS!


PLACE A SMALL AMOUNT OF WASABI ON TOP OF THE SASHIMI WITHOUT MIXING IT WITH SOY SAUCE, AND SAVOR IT WITHOUT THE SOY SAUCE TOUCHING THE WASABI.

OH, AT FIRST, THE SASHIMI TASTES SWEET...
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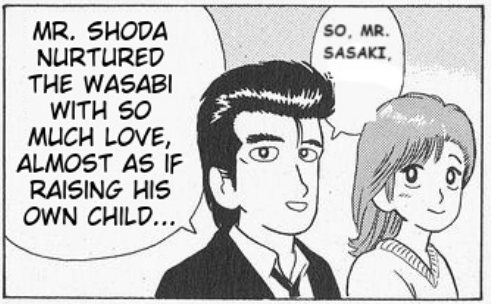
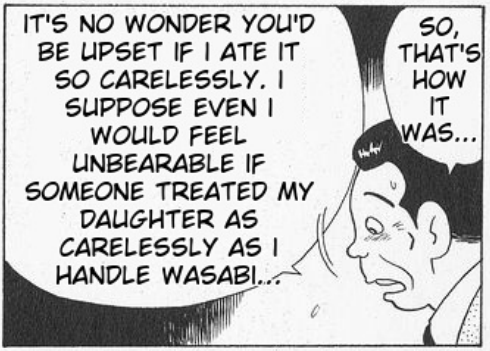

MR. SHODA NURTURED THE WASABI WITH SO MUCH LOVE, ALMOST AS IF RAISING HIS OWN CHILD...
SO, MR. SASAKI,

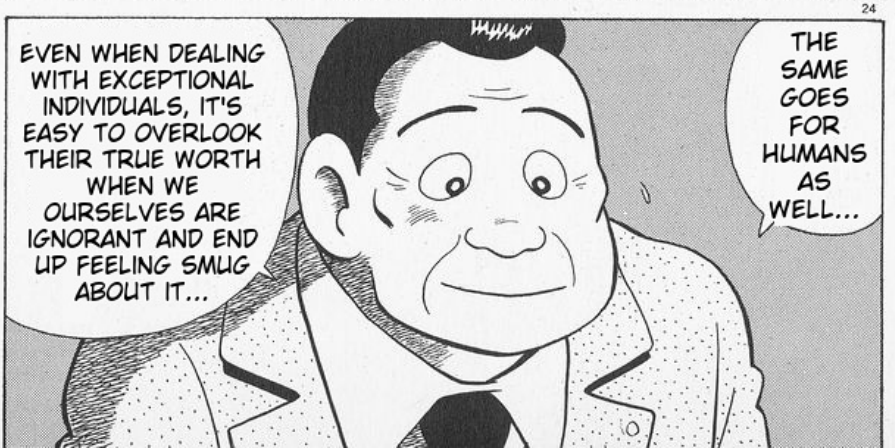
THE SPICY COMPONENT OF WASABI IS VOLATILE. SO, WHEN YOU DILUTE IT IN SOY SAUCE, BOTH THE SPICINESS AND THE AROMA DISAPPEAR. NO MATTER HOW GOOD THE WASABI IS, YOU'LL NEVER KNOW ITS TRUE TASTE FOREVER.


IT'S NO WONDER YOU'D BE UPSET IF I ATE IT SO CARELESSLY. I SUPPOSE EVEN I WOULD FEEL UNBEARABLE IF SOMEONE TREATED MY DAUGHTER AS CARELESSLY AS I HANDLE WASABI...
SO, THAT'S HOW IT WAS...

YES! PLEASE, DO INVITE HIM!
OH, MY LITTLE SHOP...

TO MS. NATSUKO'S SHOP.
HOW ABOUT INVITING MR. SHODA AGAIN?

HMM... SO THAT'S HOW IT WAS.


EVEN WHEN DEALING WITH EXCEPTIONAL INDIVIDUALS, IT'S EASY TO OVERLOOK THEIR TRUE WORTH WHEN WE OURSELVES ARE IGNORANT AND END UP FEELING SMUG ABOUT IT...
THE SAME GOES FOR HUMANS AS WELL...

WOW, THAT'S GREAT!
WOW...
THANKS TO YOU, IT SEEMS A MARRIAGE PROPOSAL HAS BEEN FINALIZED. THE OTHER PARTY WANTS TO TREAT YOU TO A FEAST AS A TOKEN OF GRATITUDE, EVEN KURITA-KUN.

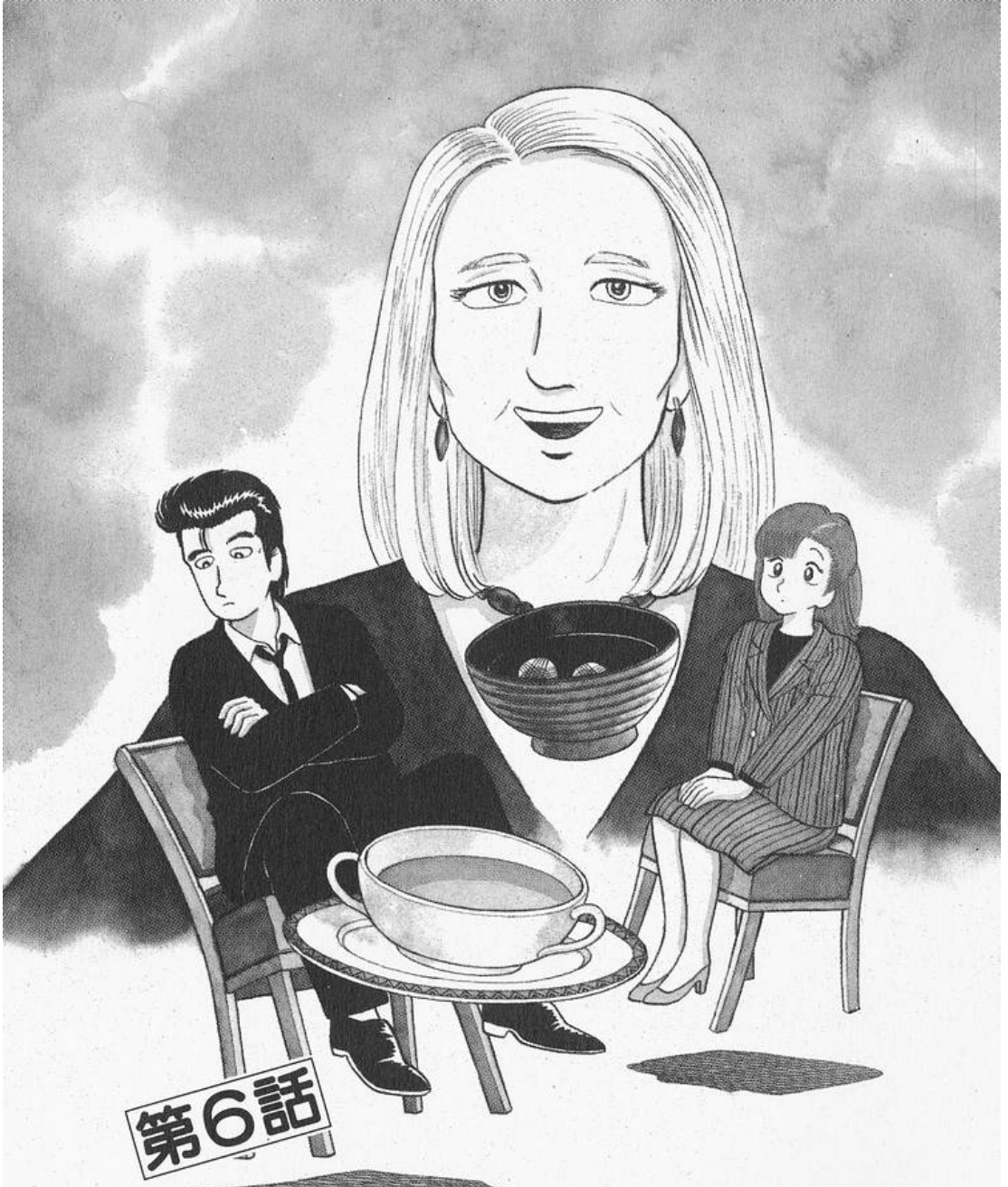
OH, YAMAOKA-KUN, PRESIDENT OHARA WAS DELIGHTED.
西新聞社

25

IT SEEMS MR. YAMAOKA'S PEELED HIS COLD EXTERIOR BACK TO REVEAL A SPICY WARMTH INSIDE!
ギーン

MAYBE IT'S ABOUT TIME HE STARTS THINKING ABOUT OTHERS INSTEAD OF HIMSELF...
A FEAST, HUH?

THERE SURE IS LOVE IN THE AIR, NOW.
A MARRIAGE PROPOSAL AND NOW YAMAOKA'S TREATING US TO A FEAST!



第6話

日本のコンソメ

LADIES AND GENTLEMEN, WELCOME TO THE PSYCHIC POWER EXPERIMENT EXTRAVAGANZA!
TO KICK THINGS OFF, I'D LIKE TO START WITH A LITTLE MIND-READING... ANY VOLUNTEERS TO BE OUR GUINEA PIG?!

2

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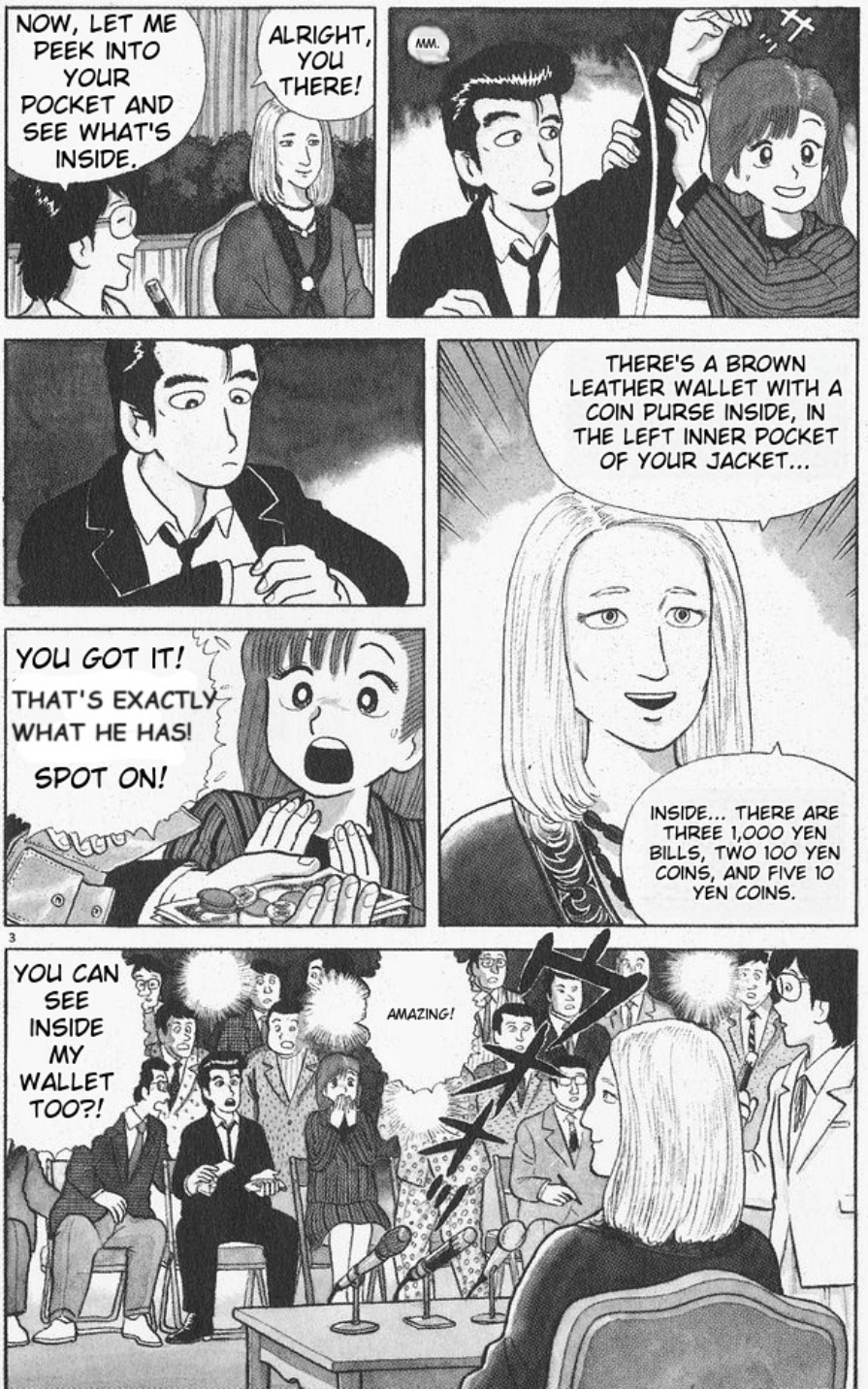
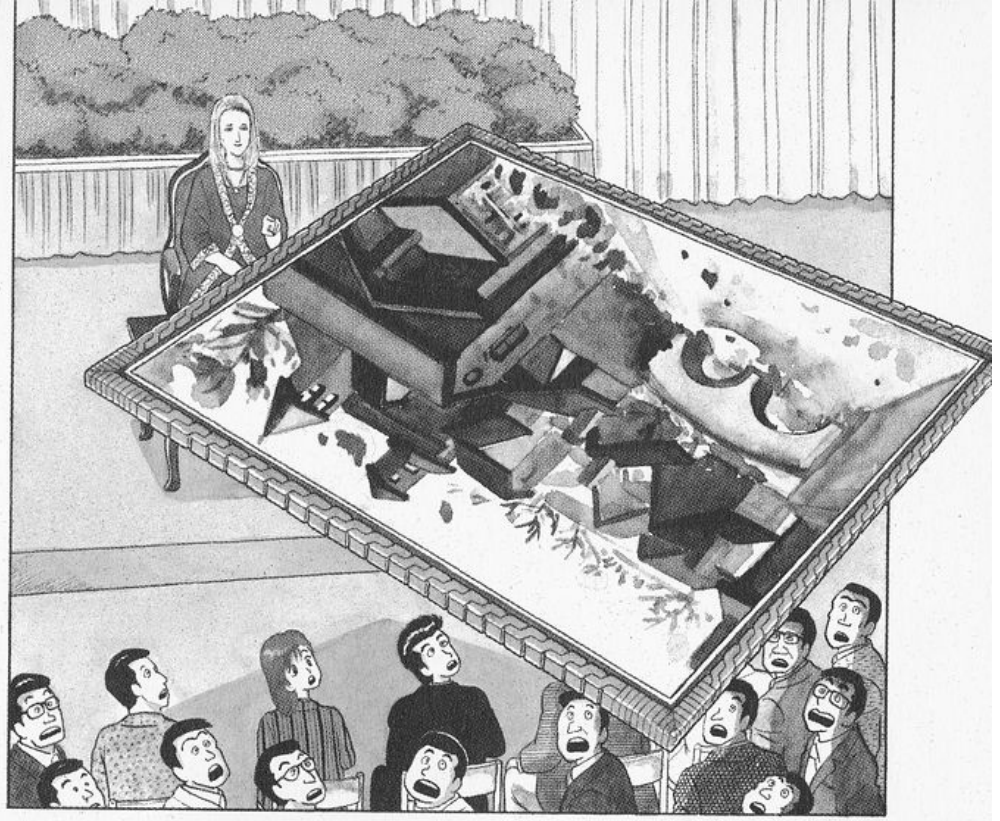
FEAR NOT, FOR BEING A TEST SUBJECT HERE ENTAILS NO DANGER AT ALL...

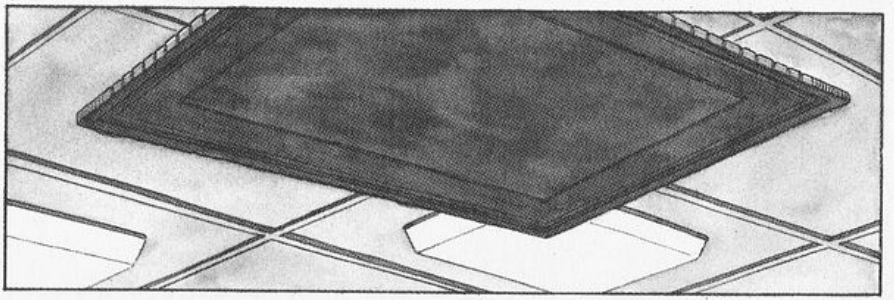

NOW, LET ME PEEK INTO YOUR POCKET AND SEE WHAT'S INSIDE.
ALRIGHT, YOU THERE!
MM.
THERE'S A BROWN LEATHER WALLET WITH A COIN PURSE INSIDE, IN THE LEFT INNER POCKET OF YOUR JACKET...
INSIDE... THERE ARE THREE 1,000 YEN BILLS, TWO 100 YEN COINS, AND FIVE 10 YEN COINS.
YOU GOT IT! THAT'S EXACTLY WHAT HE HAS! SPOT ON!
3
YOU CAN SEE INSIDE MY WALLET TOO?!
AMAZING!

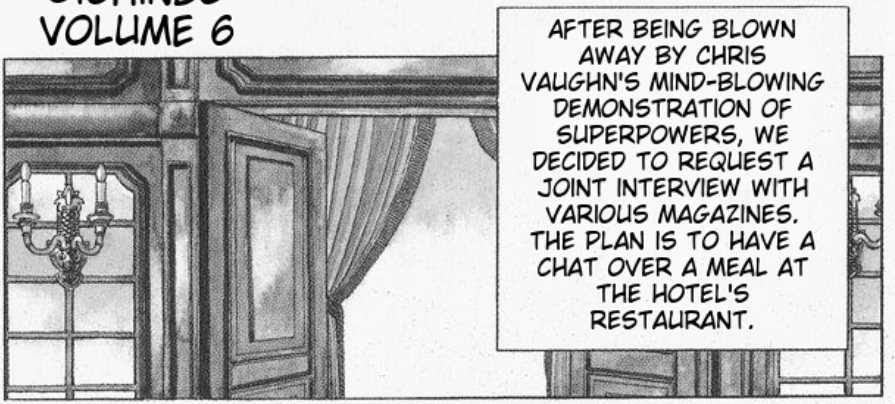
どぃ
WHOA! STOP IT! DON'T REVEAL MY MEASLY SALARY LIKE THAT!
INSIDE THE WALLET IS LAST MONTH'S PAY SLIP. AND THE SALARY FOR LAST MONTH WAS...
THIS ISN'T YOUR USUAL SLEIGHT OF HAND TRICK, IT'S A WHOLE NEW LEVEL OF MIND-BENDING.
IT'S SO UNBELIEVABLE UNLESS YOU SEE IT WITH YOUR OWN EYES...
UNBELIEVABLE...!
ゴゴ
NEXT UP, I'LL DEMONSTRATE AN ITEM TELEPORTATION.
4

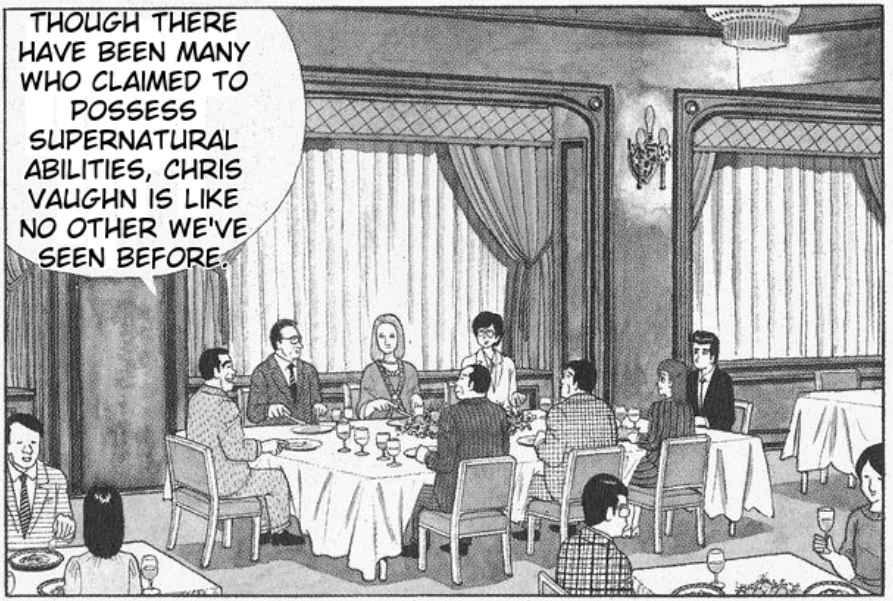


I CAN'T BELIEVE THIS IS REALLY HAPPENING!
IT FEELS LIKE SOMETHING OUT OF A DREAM...

5

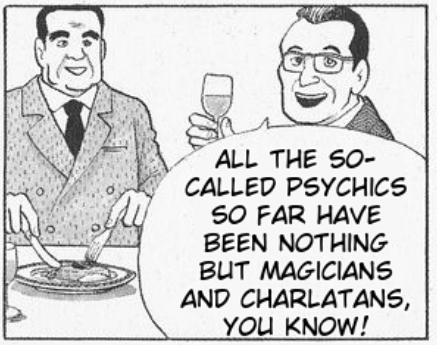


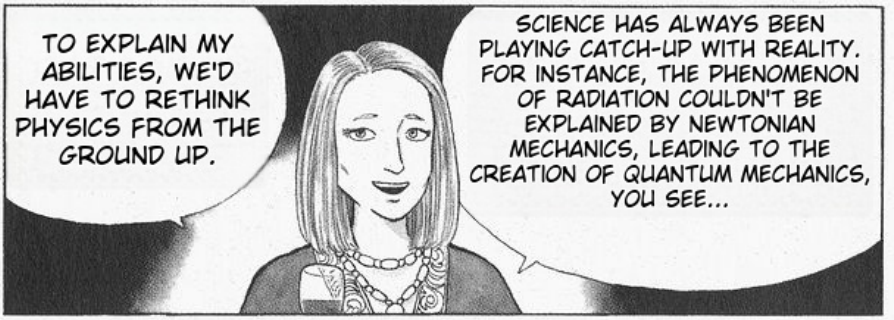

AFTER BEING BLOWN AWAY BY CHRIS VAUGHN'S MIND-BLOWING DEMONSTRATION OF SUPERPOWERS, WE DECIDED TO REQUEST A JOINT INTERVIEW WITH VARIOUS MAGAZINES. THE PLAN IS TO HAVE A CHAT OVER A MEAL AT THE HOTEL'S RESTAURANT.

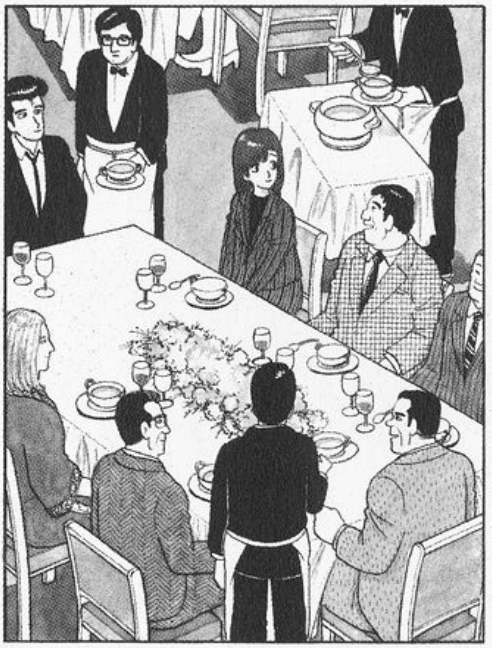

THOUGH THERE HAVE BEEN MANY WHO CLAIMED TO POSSESS SUPERNATURAL ABILITIES, CHRIS VAUGHN IS LIKE NO OTHER WE'VE SEEN BEFORE.

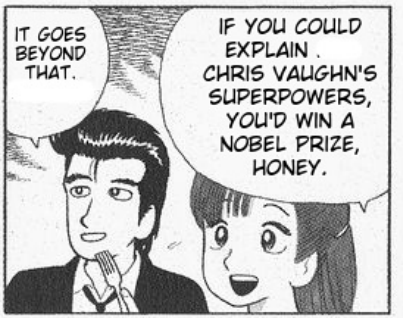
6

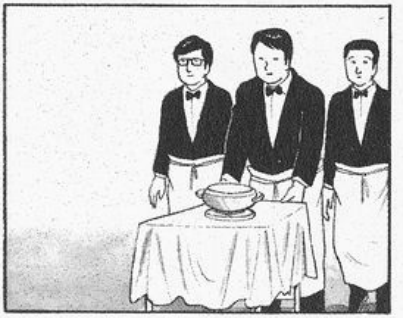
WHAT'S THE DEAL WITH CHRIS VAUGHN'S SUPERPOWERS FROM A SCIENTIFIC STANDPOINT, RIGHT?


ALL THE SO-CALLED PSYCHICS SO FAR HAVE BEEN NOTHING BUT MAGICIANS AND CHARLATANS, YOU KNOW!


TO EXPLAIN MY ABILITIES, WE'D HAVE TO RETHINK PHYSICS FROM THE GROUND UP.
SCIENCE HAS ALWAYS BEEN PLAYING CATCH-UP WITH REALITY. FOR INSTANCE, THE PHENOMENON OF RADIATION COULDN'T BE EXPLAINED BY NEWTONIAN MECHANICS, LEADING TO THE CREATION OF QUANTUM MECHANICS, YOU SEE...




IT GOES BEYOND THAT.
IF YOU COULD EXPLAIN CHRIS VAUGHN'S SUPERPOWERS, YOU'D WIN A NOBEL PRIZE, HONEY.



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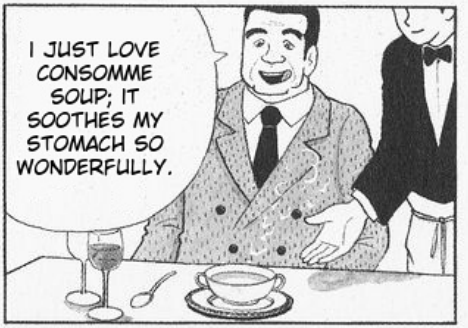
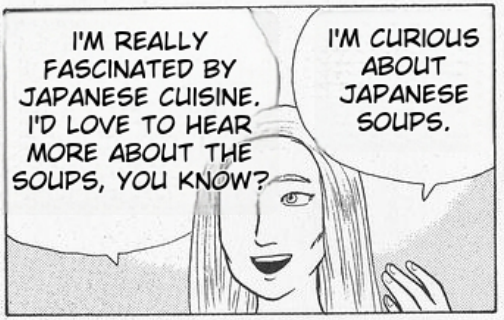

I JUST LOVE CONSOMME SOUP; IT SOOTHES MY STOMACH SO WONDERFULLY.

IF YOU DON'T USE GOOD INGREDIENTS, APPARENTLY YOU WON'T GET THIS KIND OF FLAVOR, YOU KNOW.
IT SEEMS MAKING CONSOMME SOUP IS QUITE A LABORIOUS TASK.
YES, THIS IS DELICIOUS.
WELL... IT SEEMS LIKE THE PEOPLE GATHERED HERE HAVE QUITE A PASSION FOR FOOD...
THEY USE A BIG CHUNK OF THE BEST PART OF BEEF, NOT JUST STEWING IT, BUT ALSO BEING CAREFUL NOT TO CLOUD THE SOUP AND SKIMMING OFF THE FLOATING FAT.
THE EFFORT, TIME, AND COST OF INGREDIENTS ARE ALL CONDENSED INTO THIS ONE CUP OF SOUP.
THEY USE KELP TOO, BUT YOU JUST TOSS IT IN WATER OR HOT WATER, LIKE INSTANT SOUP.
IT'S QUITE DIFFERENT FROM JAPANESE CLEAR SOUP. THEY JUST BOIL DRIED BONITO FLAKES AFTER ALL.
8
WELL, JAPANESE CLEAR SOUP IS JUST A POOR EXCUSE FOR SOMETHING. IT'S NOT WORTH THE EFFORT.
WELL, YOU WON'T GET THAT DEEP, FLAVORFUL TASTE LIKE THIS CONSOMME SOUP THEN.

WHAT?!

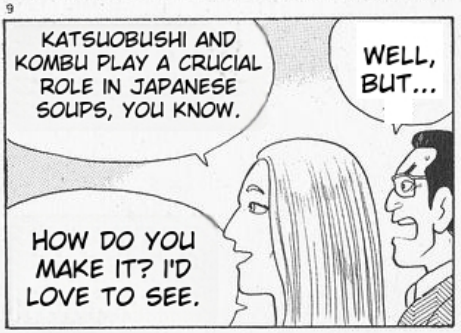
POOR THING, NEVER HAD ANYTHING BUT PLAIN SOUP.

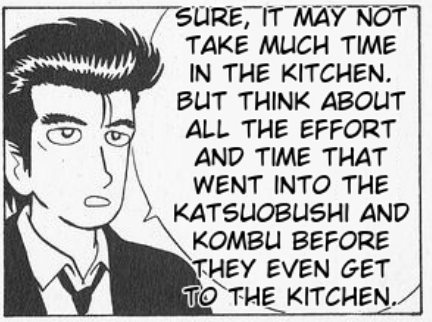

I'M CURIOUS ABOUT JAPANESE SOUPS.
I'M REALLY FASCINATED BY JAPANESE CUISINE. I'D LOVE TO HEAR MORE ABOUT THE SOUPS, YOU KNOW?

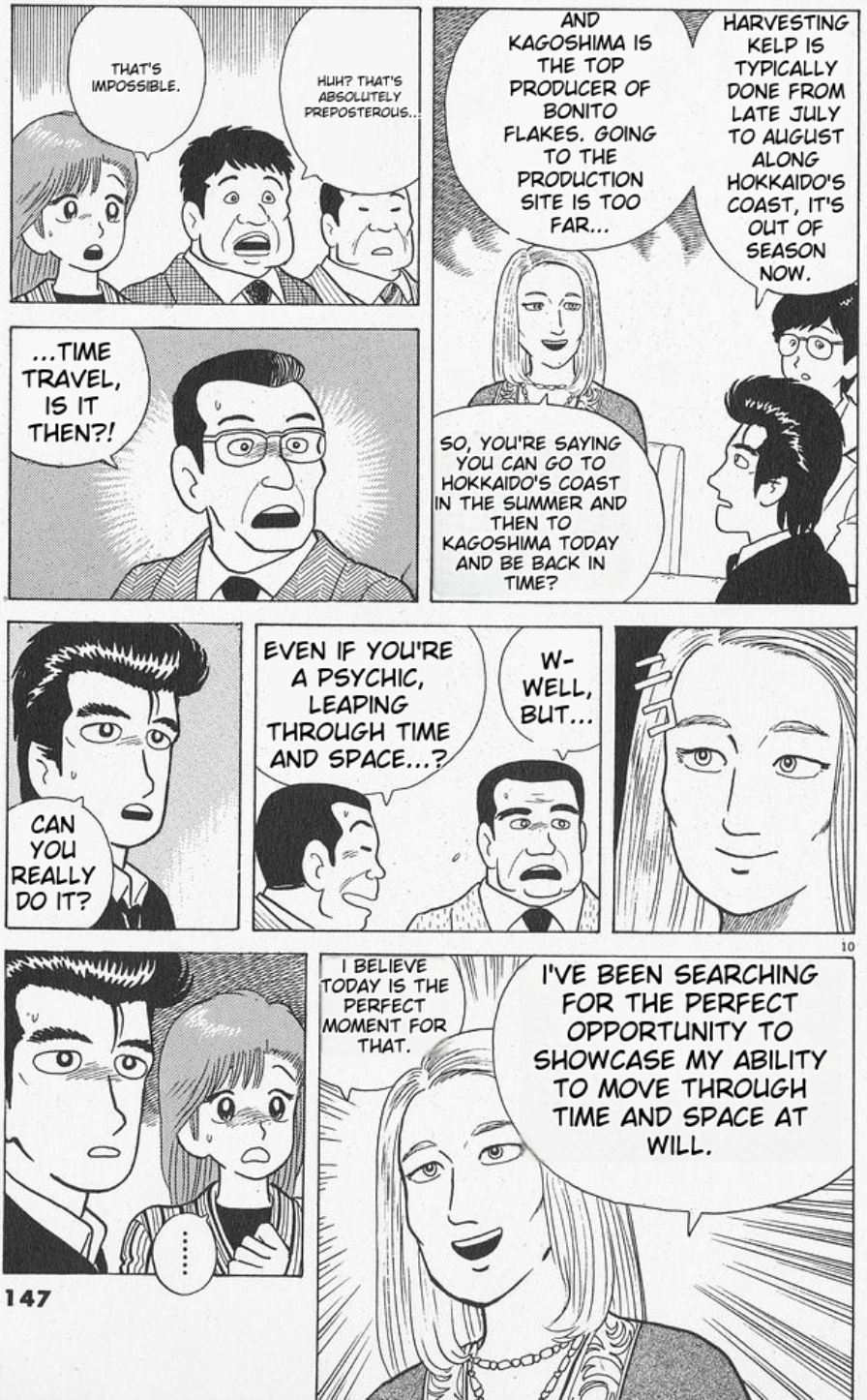
YAMAOKA, NOT AGAIN... YOU DIDN'T COME HERE TO TALK ABOUT FOOD TODAY!

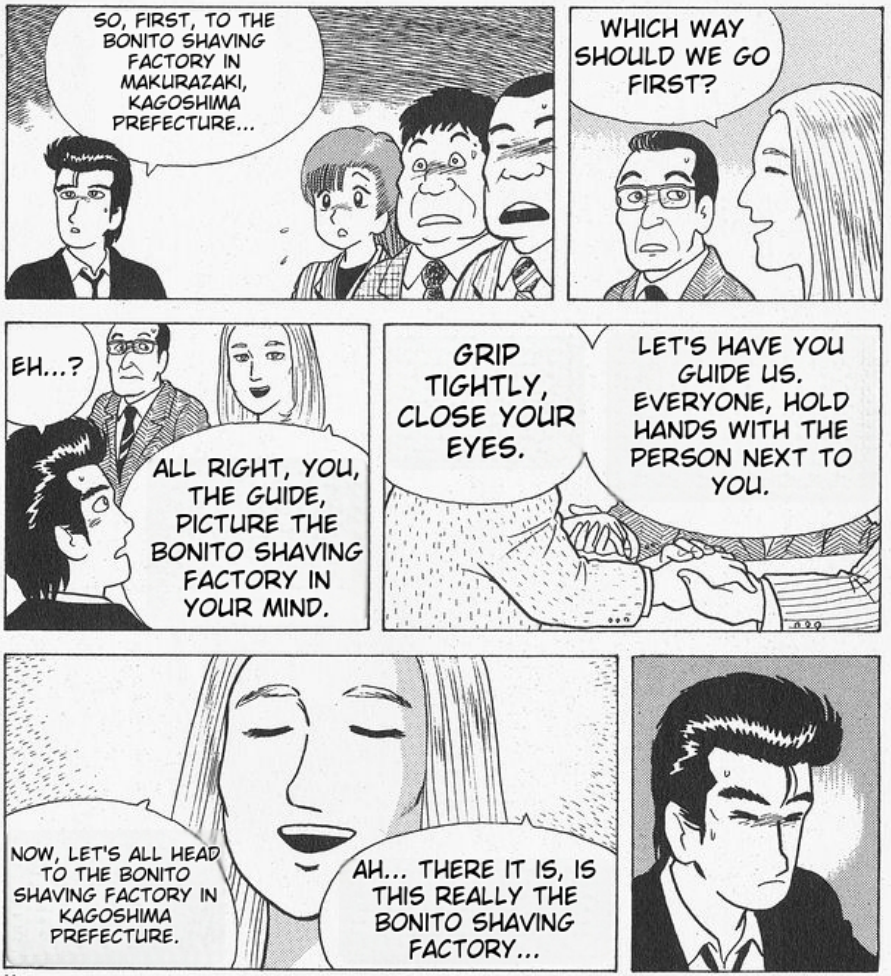
WHY HAVE WE ONLY EVER HAD PLAIN SOUPS, I WONDER!
IF YOU MAKE A SOUP WITH PROPER KATSUOBUSHI AND KOMBU, THE EFFORT AND TIME PUT INTO IT ARE NO JOKE. IT'S NOT JUST ANY ORDINARY CONSOMME SOUP; THE TASTE SURPASSES THAT BY A MILE.

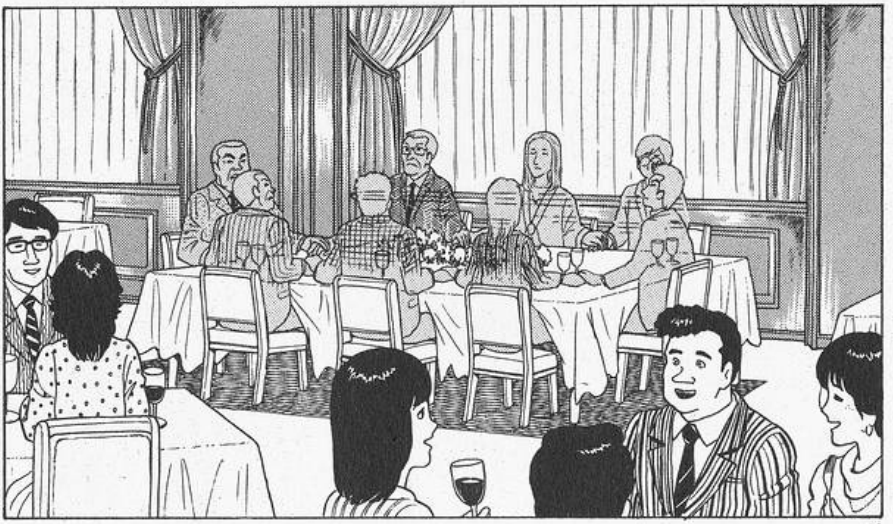
9

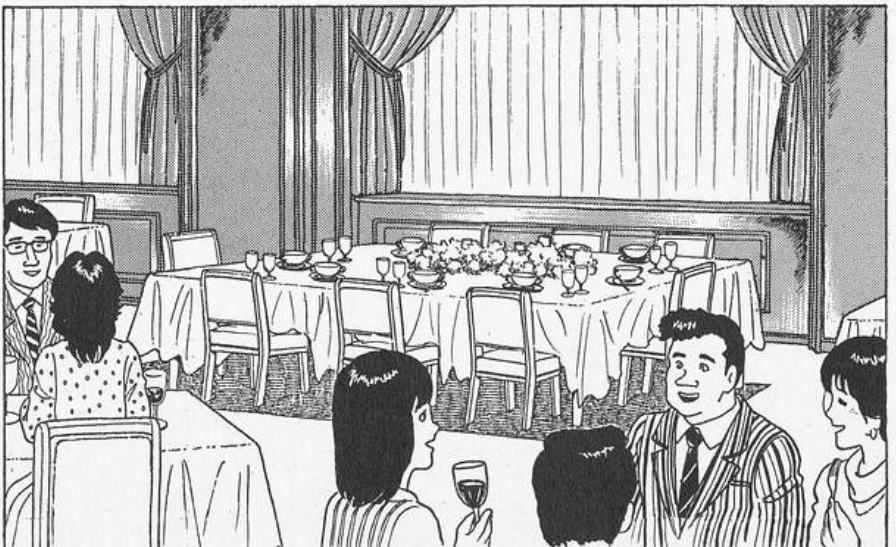

WELL, BUT...
KATSUOBUSHI AND KOMBU PLAY A CRUCIAL ROLE IN JAPANESE SOUPS, YOU KNOW.
HOW DO YOU MAKE IT? I'D LOVE TO SEE.


SURE, IT MAY NOT TAKE MUCH TIME IN THE KITCHEN. BUT THINK ABOUT ALL THE EFFORT AND TIME THAT WENT INTO THE KATSUOBUSHI AND KOMBU BEFORE THEY EVEN GET TO THE KITCHEN.

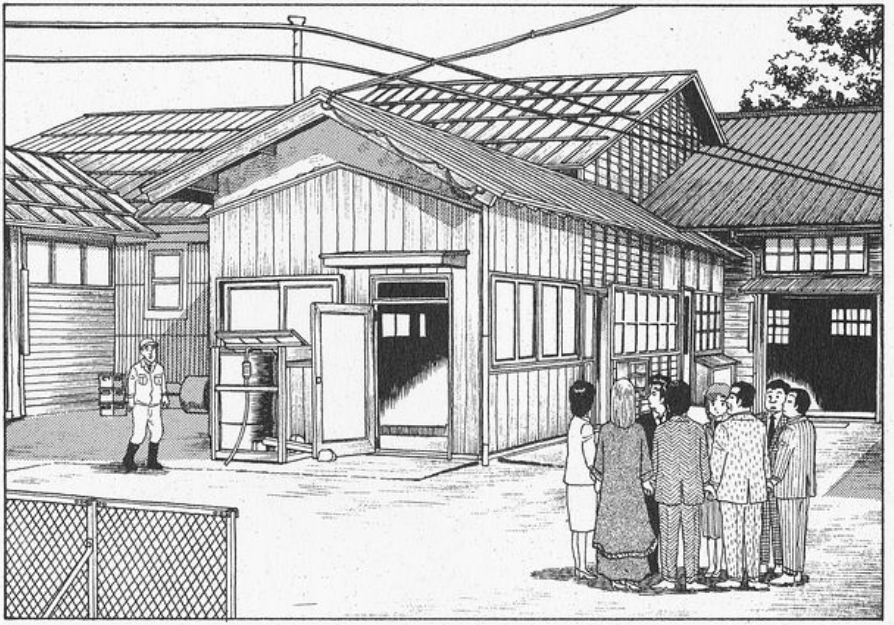

THAT'S IMPOSSIBLE.
HUH? THAT'S ABSOLUTELY PREPOSTEROUS...!
...TIME TRAVEL, IS IT THEN?!
AND KAGOSHIMA IS THE TOP PRODUCER OF BONITO FLAKES. GOING TO THE PRODUCTION SITE IS TOO FAR...
HARVESTING KELP IS TYPICALLY DONE FROM LATE JULY TO AUGUST ALONG HOKKAIDO'S COAST, IT'S OUT OF SEASON NOW.
SO, YOU'RE SAYING YOU CAN GO TO HOKKAIDO'S COAST IN THE SUMMER AND THEN TO KAGOSHIMA TODAY AND BE BACK IN TIME?
CAN YOU REALLY DO IT?
EVEN IF YOU'RE A PSYCHIC, LEAPING THROUGH TIME AND SPACE...?
W-WELL, BUT...
10
.....
I BELIEVE TODAY IS THE PERFECT MOMENT FOR THAT.
I'VE BEEN SEARCHING FOR THE PERFECT OPPORTUNITY TO SHOWCASE MY ABILITY TO MOVE THROUGH TIME AND SPACE AT WILL.


SO, FIRST, TO THE BONITO SHAVING FACTORY IN MAKURAZAKI, KAGOSHIMA PREFECTURE...
WHICH WAY SHOULD WE GO FIRST?
EH...?
ALL RIGHT, YOU, THE GUIDE, PICTURE THE BONITO SHAVING FACTORY IN YOUR MIND.
GRIP TIGHTLY, CLOSE YOUR EYES.
LET'S HAVE YOU GUIDE US. EVERYONE, HOLD HANDS WITH THE PERSON NEXT TO YOU.
NOW, LET'S ALL HEAD TO THE BONITO SHAVING FACTORY IN KAGOSHIMA PREFECTURE.
AH... THERE IT IS, IS THIS REALLY THE BONITO SHAVING FACTORY...
11
WHEW...
.....





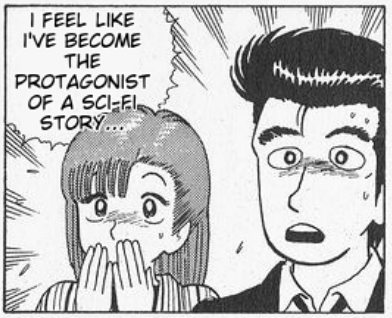
YAMAOKA-SAN, IS THAT YOU?
YAMAOKA-SAN...



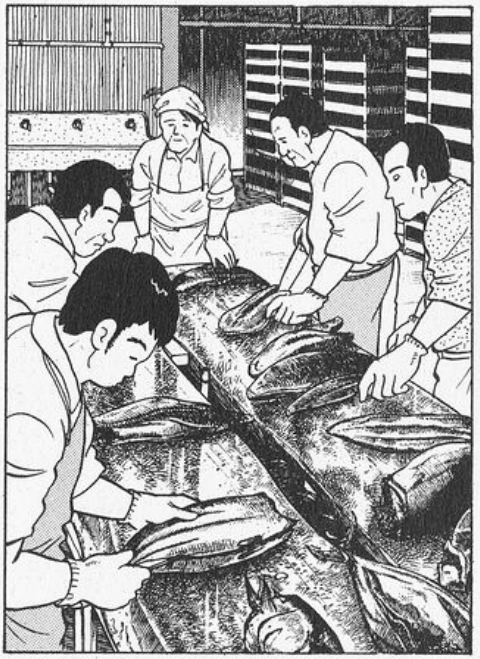
13

.....
HEY, HOW LONG HAVE YOU BEEN AT THE FACTORY?

IF YOU HAD TOLD ME, I WOULD HAVE COME TO PICK YOU UP.
WHEN DID YOU ARRIVE?


I FEEL LIKE I'VE BECOME THE PROTAGONIST OF A SCI-FI STORY...

A-AMAZING... DID YOU JUST SLIP THROUGH SPACE?!
DID YOU REALLY COME TO MAKURAZAKI?!

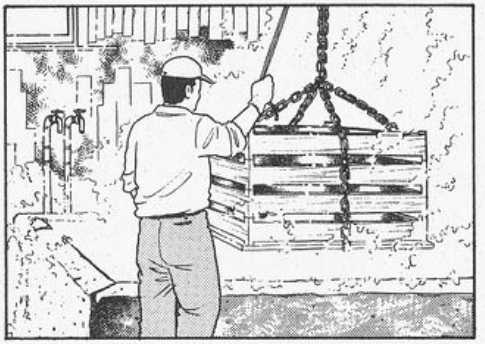


SLIP, SCI-FI... WHAT ON EARTH HAPPENED TO YOU?
N-NO, IT'S NOTHING... YOU WOULDN'T BELIEVE ME EVEN IF I TOLD YOU...

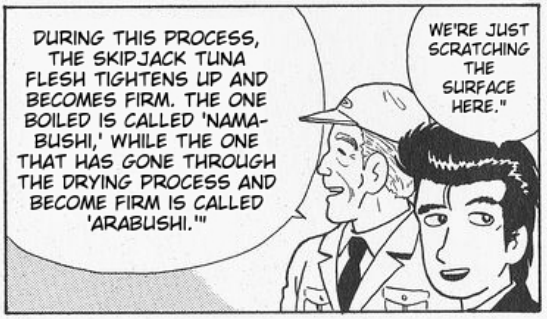
NOW, PLEASE GUIDE ME THROUGH THE FACTORY.
UH... OH...

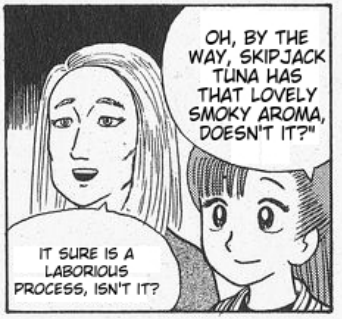
THE BACK IS THE MALE SECTION, AND THE BELLY IS THE FEMALE SECTION. THE MALE SECTION HAS THE CLEANEST TASTE.
WE'LL FILLET THE BONITO WHO LOST ITS HEAD BY MACHINE. IF WE PROCEED WITH THIS, IT WILL BECOME 'KAME-SE,' A TURTLE SECTION. FOR A BIG BONITO, WE'LL FURTHER DIVIDE IT INTO THE BACK PART AND THE BELLY PART. THIS WILL BE THE 'HON-SE,' THE MAIN SECTION.

AFTER THE HEAT HAS SPREAD, WE TAKE IT DOWN, LEAVE IT OVERNIGHT, AND THE NEXT DAY, WE PUT IT THROUGH THE DRYING PROCESS AGAIN. WE REPEAT THIS FOR ABOUT EIGHT TO TEN DAYS, SOMETIMES EVEN FIFTEEN DAYS DEPENDING ON THE ITEM."

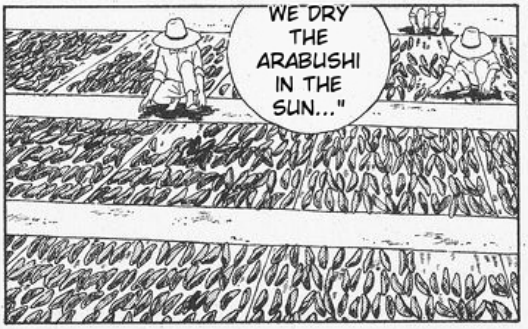


WE LINE UP THE SKIPJACK TUNA, SMOKE IT FROM BELOW, AND TURN IT INTO A SMOKY DELIGHT."
WE BOIL THE SKIPJACK TUNA AND THEN PUT IT THROUGH THE DRYING PROCESS."

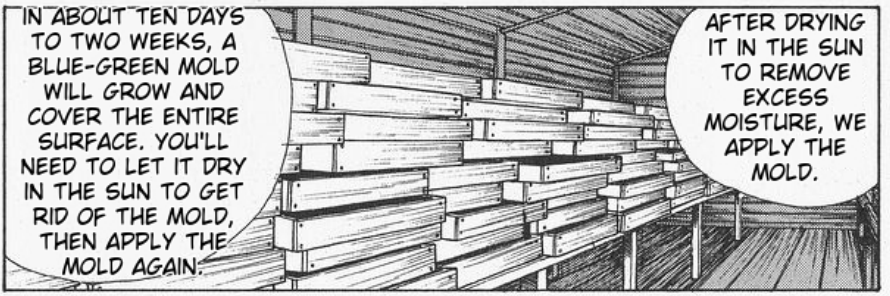

DURING THIS PROCESS, THE SKIPJACK TUNA FLESH TIGHTENS UP AND BECOMES FIRM. THE ONE BOILED IS CALLED 'NAMA-BUSHI,' WHILE THE ONE THAT HAS GONE THROUGH THE DRYING PROCESS AND BECOME FIRM IS CALLED 'ARABUSHI.'"
WE'RE JUST SCRATCHING THE SURFACE HERE."

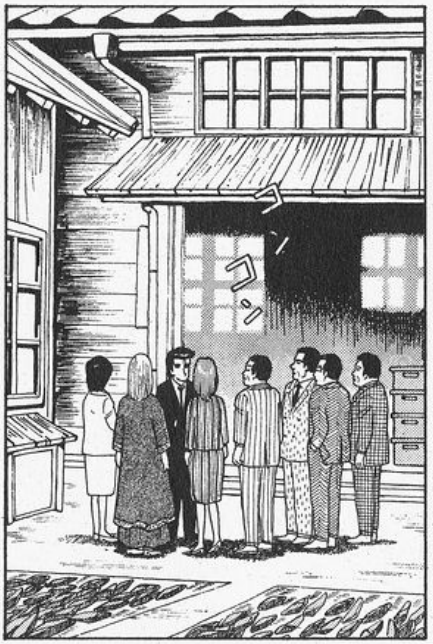

OH, BY THE WAY, SKIPJACK TUNA HAS THAT LOVELY SMOKY AROMA, DOESN'T IT?"
IT SURE IS A LABORIOUS PROCESS, ISN'T IT?

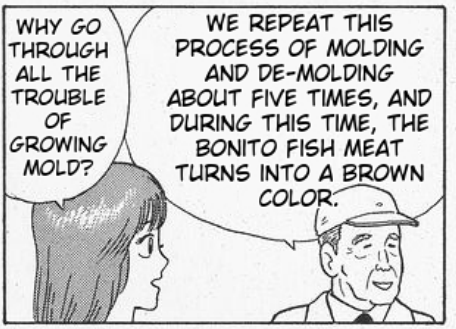
15


WE DRY THE ARABUSHI IN THE SUN..."

WE SHAVE OFF THE EXCESS MEAT AROUND THE ARABUSHI AND SHAPE IT."

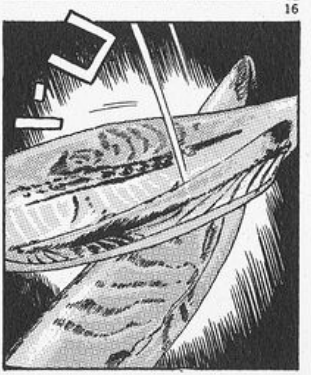

IN ABOUT TEN DAYS TO TWO WEEKS, A BLUE-GREEN MOLD WILL GROW AND COVER THE ENTIRE SURFACE. YOU'LL NEED TO LET IT DRY IN THE SUN TO GET RID OF THE MOLD, THEN APPLY THE MOLD AGAIN.
AFTER DRYING IT IN THE SUN TO REMOVE EXCESS MOISTURE, WE APPLY THE MOLD.




WHY GO THROUGH ALL THE TROUBLE OF GROWING MOLD?
WE REPEAT THIS PROCESS OF MOLDING AND DE-MOLDING ABOUT FIVE TIMES, AND DURING THIS TIME, THE BONITO FISH MEAT TURNS INTO A BROWN COLOR.

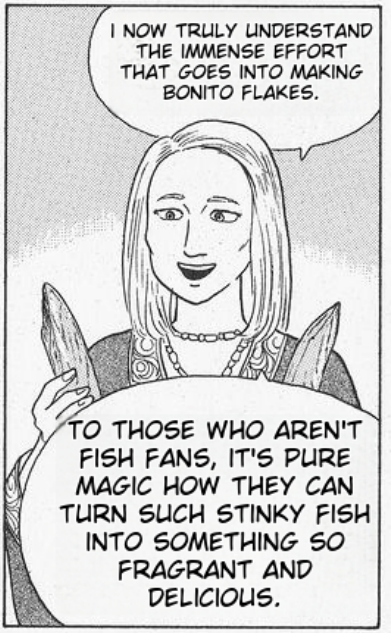
BY HARNESSING THE POWER OF THE MOLD, IT BREAKS DOWN THE PROTEIN INTO AMINO ACIDS. THIS PROCESS OF APPLYING AND REMOVING THE MOLD IS THE WISDOM OF OUR ANCESTORS, YOU KNOW.

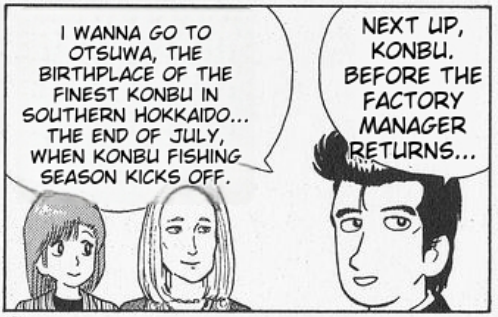
FIVE MONTHS?!
WHEN YOU TAP IT, A WELL-MADE BONITO BLOCK WILL PRODUCE A HIGH-PITCHED, CLEAR SOUND LIKE THIS. IT TAKES ABOUT FIVE MONTHS TO FINISH MAKING BONITO LIKE THIS.



SUCH A LABORIOUS AND TIME-CONSUMING TASK, AIN'T IT?
YEAH... IT SURE IS...

そのSURE, IT MAY ONLY TAKE A SHORT TIME TO EXTRACT DASHI FROM BONITO FLAKES,
BUT THE PROCESS TO MAKE THOSE FLAKES IS NO JOKE, IT'S A LABOR OF LOVE.


I NOW TRULY UNDERSTAND THE IMMENSE EFFORT THAT GOES INTO MAKING BONITO FLAKES.
TO THOSE WHO AREN'T FISH FANS, IT'S PURE MAGIC HOW THEY CAN TURN SUCH STINKY FISH INTO SOMETHING SO FRAGRANT AND DELICIOUS.


I WANNA GO TO OTSUWA, THE BIRTHPLACE OF THE FINEST KONBU IN SOUTHERN HOKKAIDO... THE END OF JULY, WHEN KONBU FISHING SEASON KICKS OFF.
NEXT UP, KONBU. BEFORE THE FACTORY MANAGER RETURNS...

17

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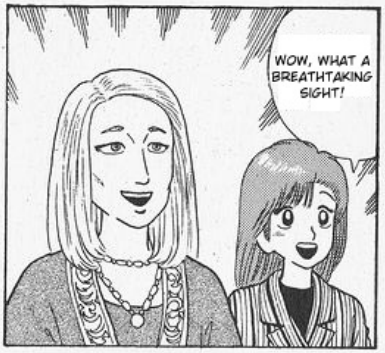
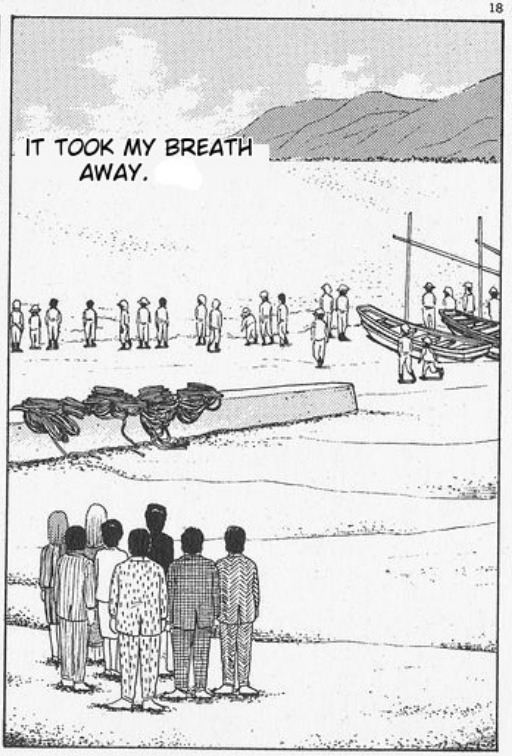
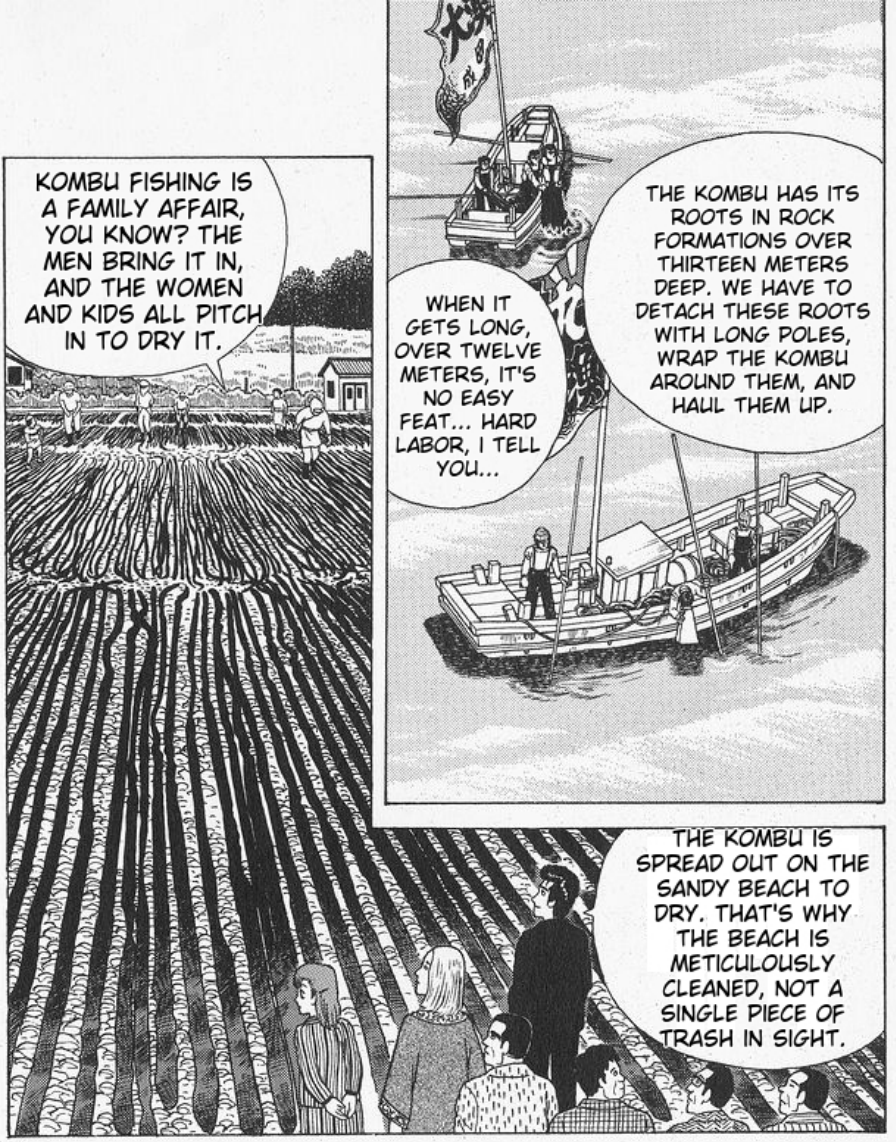
祝
大漁
大市丸
高井丸

18


WOW, WHAT A BREATHTAKING SIGHT!

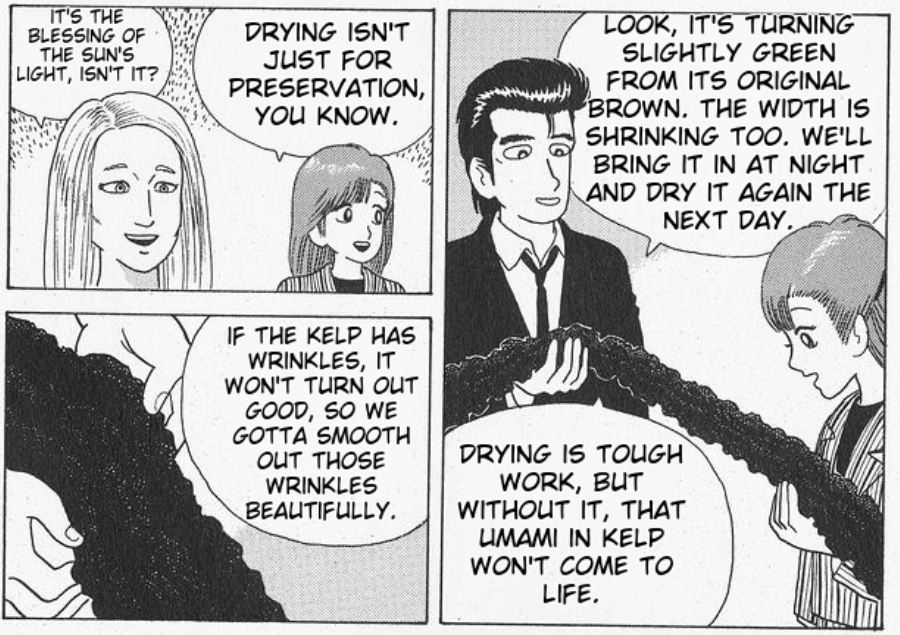

IT TOOK MY BREATH AWAY.

GUESS WHAT, THIS PLACE IS KNOWN AS THE KINGDOM OF THE FINEST KELP, THE 'SHIRAKUCHIHAMA,' NESTLED WITHIN THE TRUE KELP FAMILY.

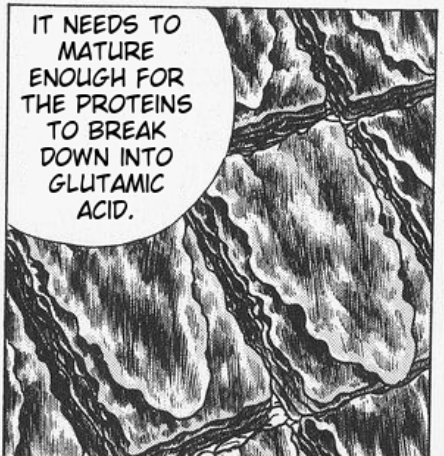

KOMBU FISHING IS A FAMILY AFFAIR, YOU KNOW? THE MEN BRING IT IN, AND THE WOMEN AND KIDS ALL PITCH IN TO DRY IT.
WHEN IT GETS LONG, OVER TWELVE METERS, IT'S NO EASY FEAT... HARD LABOR, I TELL YOU...
THE KOMBU HAS ITS ROOTS IN ROCK FORMATIONS OVER THIRTEEN METERS DEEP. WE HAVE TO DETACH THESE ROOTS WITH LONG POLES, WRAP THE KOMBU AROUND THEM, AND HAUL THEM UP.
THE KOMBU IS SPREAD OUT ON THE SANDY BEACH TO DRY. THAT'S WHY THE BEACH IS METICULOUSLY CLEANED, NOT A SINGLE PIECE OF TRASH IN SIGHT.

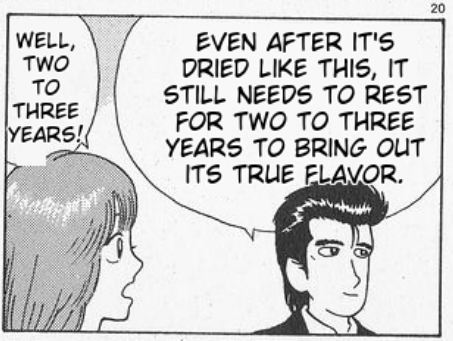
19

THIS IS QUITE A CHALLENGE, ISN'T IT...
YEAH... EVEN THE KIDS ARE HAULING THE KOMBU TO THE SHORE WITH ALL THEIR MIGHT.
THE BEACH IS JUST BREATHTAKING, COVERED IN TINY PEBBLES AS FAR AS THE EYE CAN SEE.
IT'S A REAL TASK TO KEEP A BEACH THIS PRISTINE, YOU KNOW.

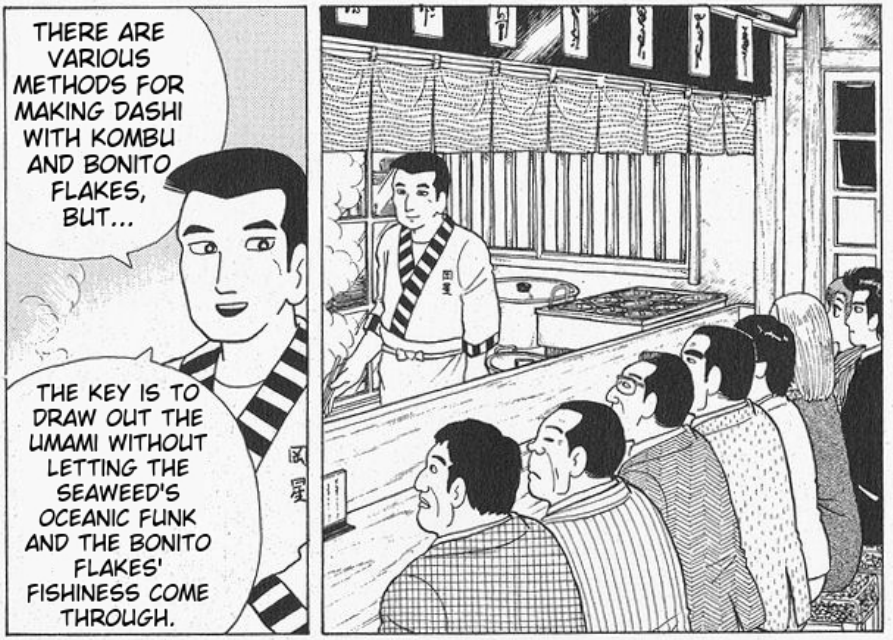

IT'S THE BLESSING OF THE SUN'S LIGHT, ISN'T IT?
DRYING ISN'T JUST FOR PRESERVATION, YOU KNOW.
LOOK, IT'S TURNING SLIGHTLY GREEN FROM ITS ORIGINAL BROWN. THE WIDTH IS SHRINKING TOO. WE'LL BRING IT IN AT NIGHT AND DRY IT AGAIN THE NEXT DAY.
IF THE KELP HAS WRINKLES, IT WON'T TURN OUT GOOD, SO WE GOTTA SMOOTH OUT THOSE WRINKLES BEAUTIFULLY.
DRYING IS TOUGH WORK, BUT WITHOUT IT, THAT UMAMI IN KELP WON'T COME TO LIFE.

TRULY A FAMILY EFFORT.
THE PROCESS AFTER SMOOTHING OUT THE WRINKLES IS TAKEN CARE OF BY GRANDMA AND GRANDPA.


IT NEEDS TO MATURE ENOUGH FOR THE PROTEINS TO BREAK DOWN INTO GLUTAMIC ACID.


WELL, TWO TO THREE YEARS!
EVEN AFTER IT'S DRIED LIKE THIS, IT STILL NEEDS TO REST FOR TWO TO THREE YEARS TO BRING OUT ITS TRUE FLAVOR.

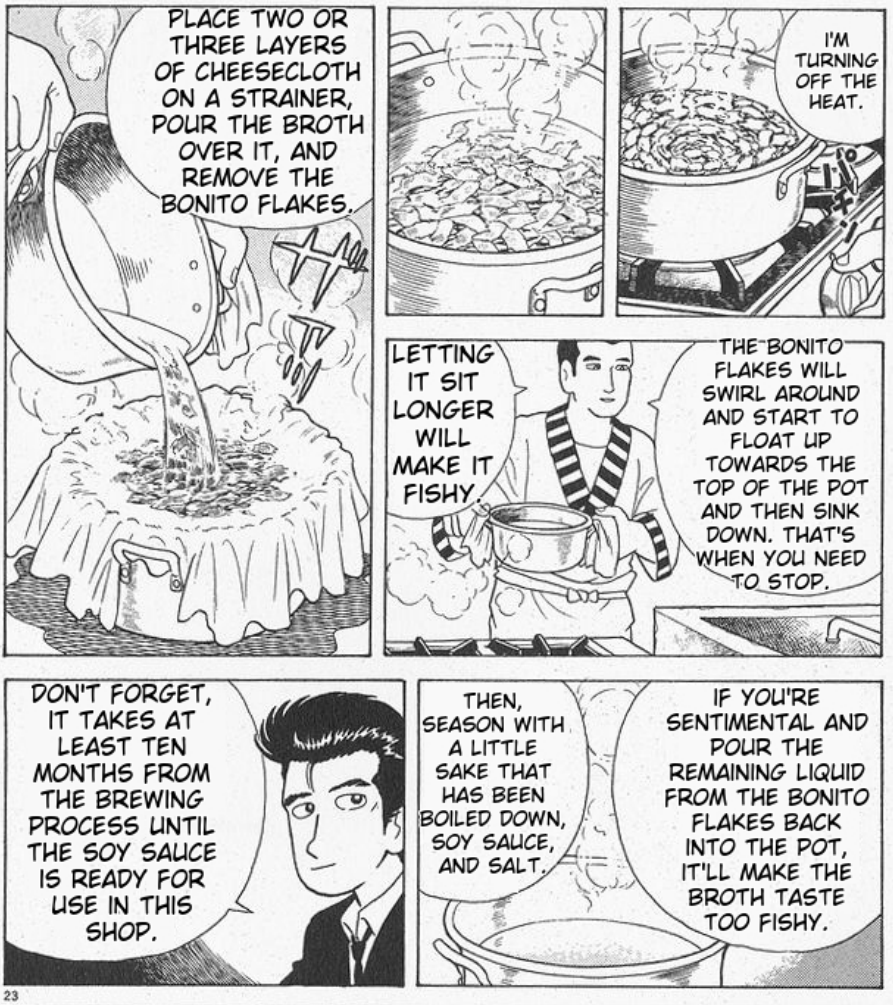
ﾌﾑﾑ
EVEN THOUGH IT TAKES ONLY A LITTLE EFFORT AND TIME TO EXTRACT THE DASHI FROM KOMBU, THE ESSENCE WITHIN IS A CONCENTRATED LABOR OF LOVE AND TIME, YOU KNOW.
IF YOU MESS UP THE WAY YOU MAKE DASHI WITH BONITO FLAKES AND KOMBU, YOU'LL END UP WITH A LACKLUSTER TASTE, YOU SEE.
EXTRACTING UMAMI FROM SEAWEED IS TRULY A WONDERFUL WISDOM, ISN'T IT?
21
NEXT, I WANT TO GO TO GINZA...
SURE THING, NO PROBLEM.


THERE ARE VARIOUS METHODS FOR MAKING DASHI WITH KOMBU AND BONITO FLAKES, BUT...
THE KEY IS TO DRAW OUT THE UMAMI WITHOUT LETTING THE SEAWEED'S OCEANIC FUNK AND THE BONITO FLAKES' FISHINESS COME THROUGH.

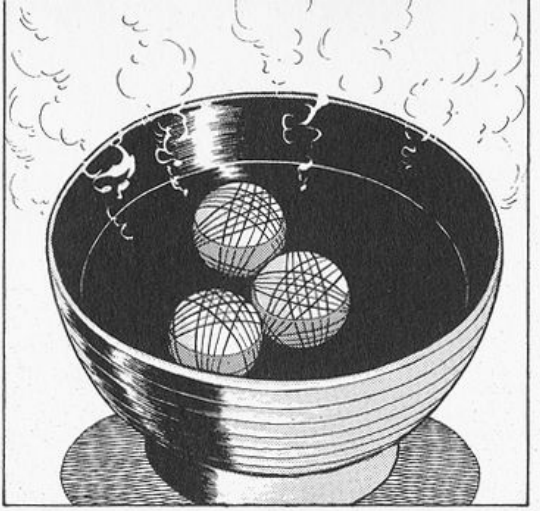
IF YOU LEAVE THE KOMBU IN UNTIL THE WATER BOILS, THE SEAWEED'S FUNK WILL EMERGE, SO BEFORE THAT HAPPENS, TURN OFF THE HEAT AND REMOVE THE KOMBU.
IN MY STYLE, I LET THE KOMBU SIT IN THE POT'S WATER FOR A GOOD WHILE BEFORE STARTING TO HEAT IT UP.

22

REHEAT AGAIN, AND JUST BEFORE IT BOILS, ADD THE BONITO FLAKES...


PLACE TWO OR THREE LAYERS OF CHEESECLOTH ON A STRAINER, POUR THE BROTH OVER IT, AND REMOVE THE BONITO FLAKES.
I'M TURNING OFF THE HEAT.
LETTING IT SIT LONGER WILL MAKE IT FISHY.
THE BONITO FLAKES WILL SWIRL AROUND AND START TO FLOAT UP TOWARDS THE TOP OF THE POT AND THEN SINK DOWN. THAT'S WHEN YOU NEED TO STOP.
DON'T FORGET, IT TAKES AT LEAST TEN MONTHS FROM THE BREWING PROCESS UNTIL THE SOY SAUCE IS READY FOR USE IN THIS SHOP.
THEN, SEASON WITH A LITTLE SAKE THAT HAS BEEN BOILED DOWN, SOY SAUCE, AND SALT.
IF YOU'RE SENTIMENTAL AND POUR THE REMAINING LIQUID FROM THE BONITO FLAKES BACK INTO THE POT, IT'LL MAKE THE BROTH TASTE TOO FISHY.
23
MMM...

TO FULLY SAVOR THE ESSENCE OF THE BROTH, I'VE PREPARED A CLEAR SOUP WITH HAND-FORMED WHEAT GLUTEN.



SIGH...

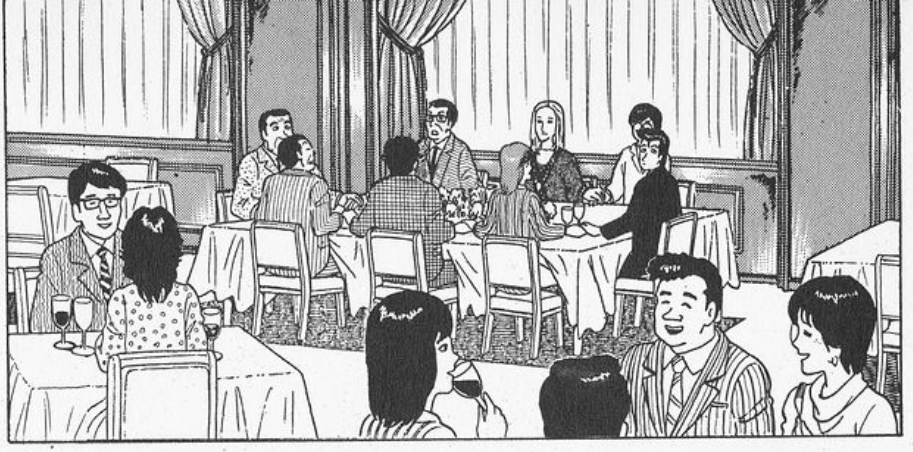
PLEASE, DO ME A FAVOR.

HEY, COULD YOU TURN AROUND FOR A SEC?
W-WHY?

HUH?! EVERYONE DISAPPEARED...!

BACK TO THE HOTEL RESTAURANT, PLEASE, CHRIS.
GOT IT.

24



EVERYONE CAN DO IT IF THEY TRAIN THEIR ABILITIES. IT'S JUST THAT THEY MIGHT NOT REALIZE HOW GREAT THEIR ABILITIES TRULY ARE.

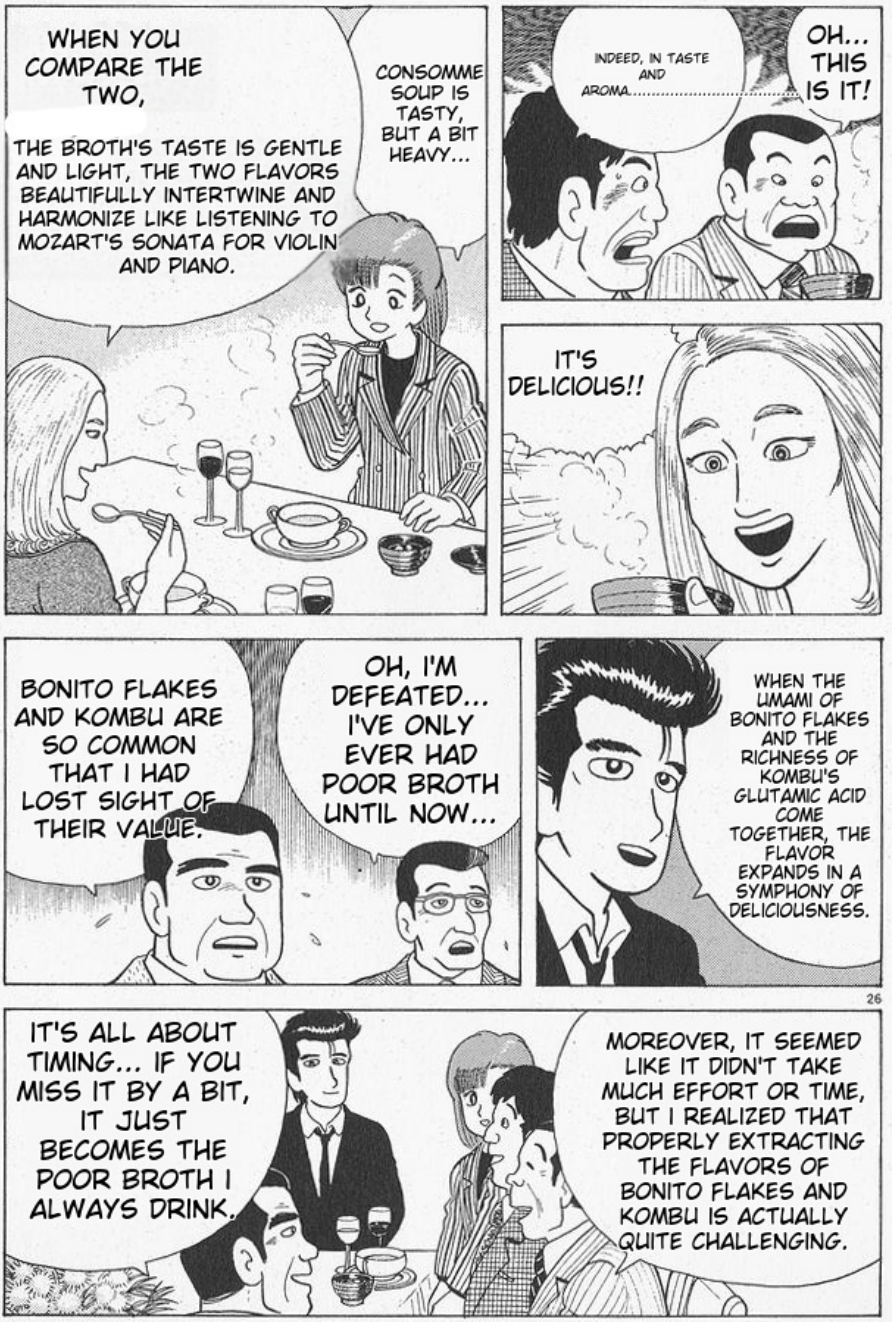
AFTER WANDERING ALL OVER THE PLACE, THE CONSOMME SOUP IS STILL STEAMING HOT...

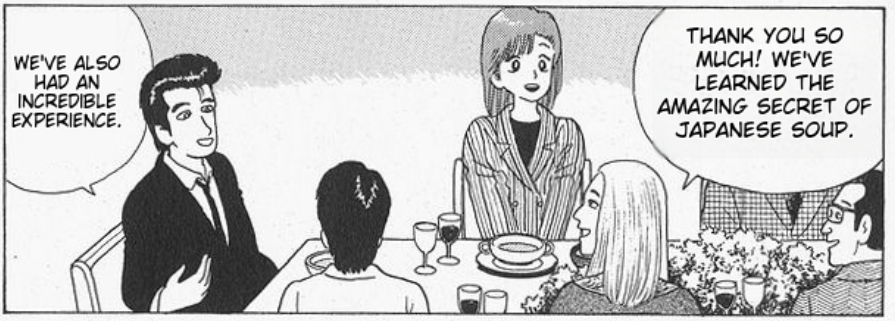
THE SHEER MYSTERY OF IT ALL IS DRIVING ME CRAZY...

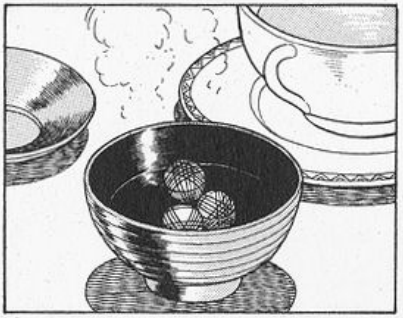
THIS IS TRULY MIND-BLOWING.

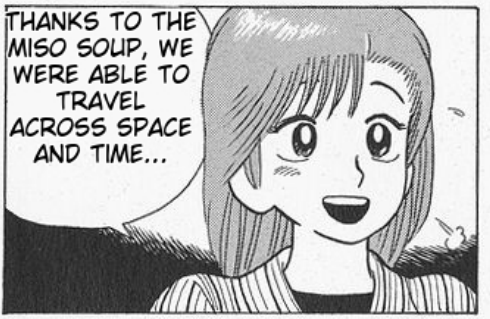
25

NOW, LET'S DRINK IT BEFORE THE BROTH COOLS DOWN.

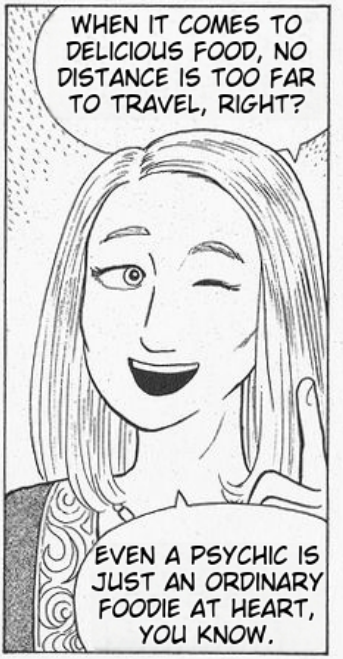

WHEN YOU COMPARE THE TWO,
CONSOMME SOUP IS TASTY, BUT A BIT HEAVY...
THE BROTH'S TASTE IS GENTLE AND LIGHT, THE TWO FLAVORS BEAUTIFULLY INTERTWINE AND HARMONIZE LIKE LISTENING TO MOZART'S SONATA FOR VIOLIN AND PIANO.
INDEED, IN TASTE AND AROMA.....
OH... THIS IS IT!
IT'S DELICIOUS!!
BONITO FLAKES AND KOMBU ARE SO COMMON THAT I HAD LOST SIGHT OF THEIR VALUE.
OH, I'M DEFEATED... I'VE ONLY EVER HAD POOR BROTH UNTIL NOW...
WHEN THE UMAMI OF BONITO FLAKES AND THE RICHNESS OF KOMBU'S GLUTAMIC ACID COME TOGETHER, THE FLAVOR EXPANDS IN A SYMPHONY OF DELICIOUSNESS.
26
IT'S ALL ABOUT TIMING... IF YOU MISS IT BY A BIT, IT JUST BECOMES THE POOR BROTH I ALWAYS DRINK.
MOREOVER, IT SEEMED LIKE IT DIDN'T TAKE MUCH EFFORT OR TIME, BUT I REALIZED THAT PROPERLY EXTRACTING THE FLAVORS OF BONITO FLAKES AND KOMBU IS ACTUALLY QUITE CHALLENGING.

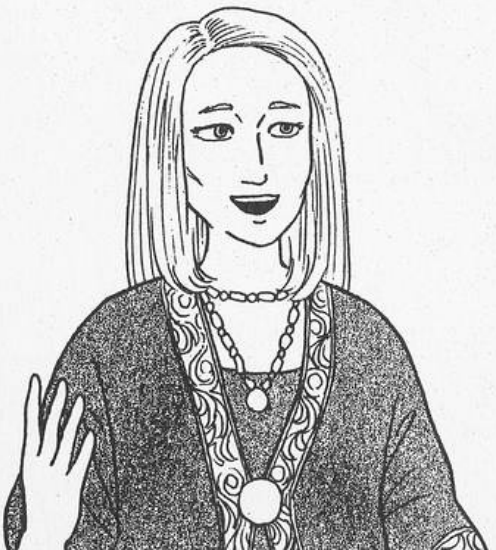

WE'VE ALSO HAD AN INCREDIBLE EXPERIENCE.
THANK YOU SO MUCH! WE'VE LEARNED THE AMAZING SECRET OF JAPANESE SOUP.




THANKS TO THE MISO SOUP, WE WERE able TO TRAVEL ACROSS SPACE AND TIME...

27

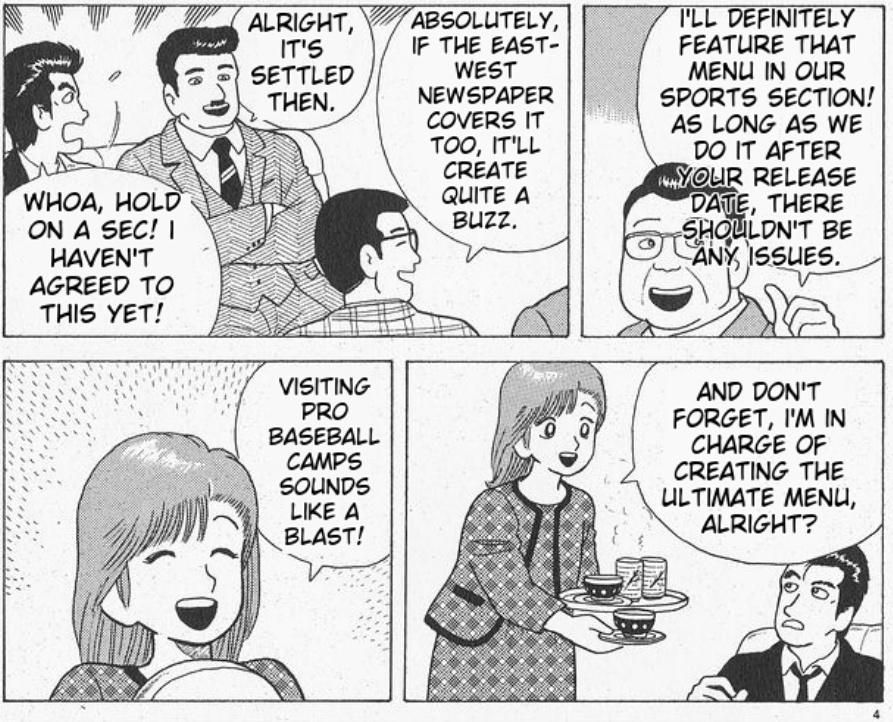

WHEN IT COMES TO DELICIOUS FOOD, NO DISTANCE IS TOO FAR TO TRAVEL, RIGHT?
EVEN A PSYCHIC IS JUST AN ORDINARY FOODIE AT HEART, YOU KNOW.

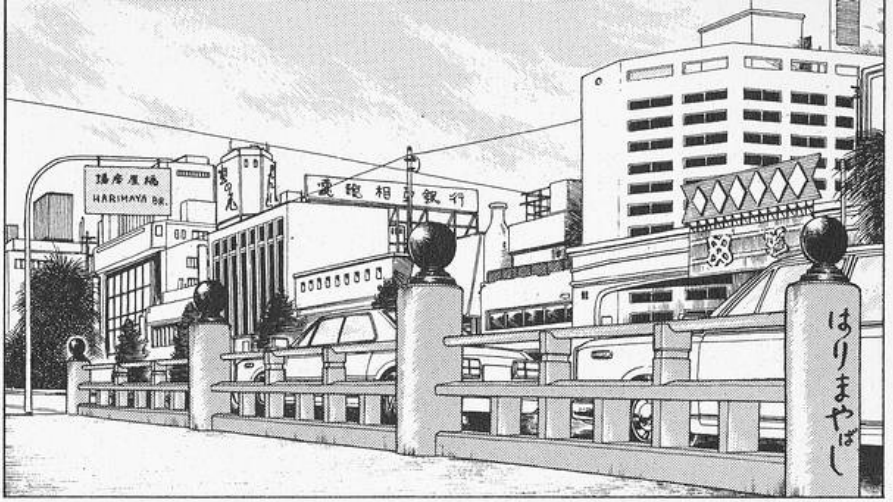


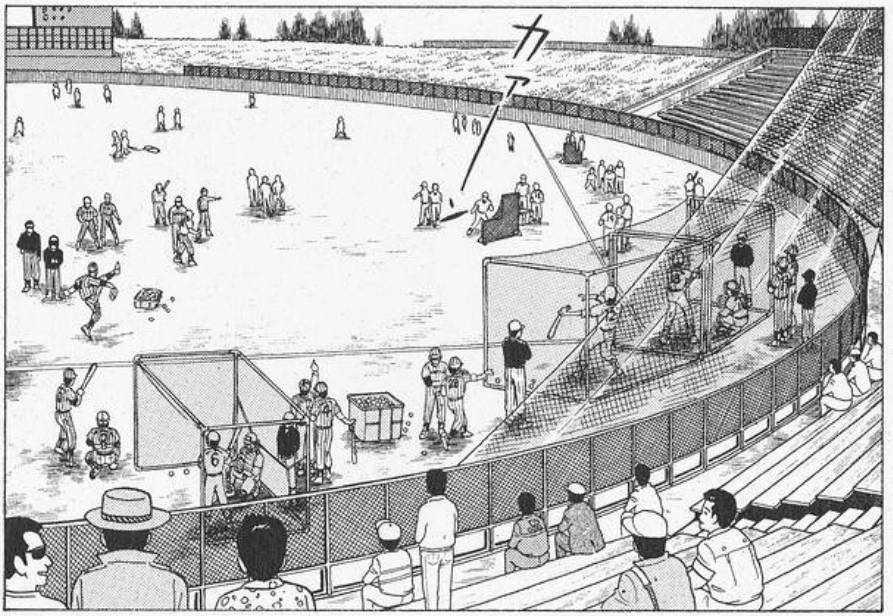
第7話
牛肉の力

THIS IS AOYAMA, MY JUNIOR FROM UNIVERSITY, WORKING AS A JOURNALIST FOR 'NUMBER ONE SPORTS' MAGAZINE.
THE REASON I BROUGHT AOYAMA HERE IS BECAUSE I THOUGHT MAYBE HE COULD HELP YOU OUT, YAMAOKA-KUN.
M-ME?
I'M A BIG FAN OF 'NUMBER ONE SPORTS,' IT'S REALLY HITTING THE SPOT, ISN'T IT?
Number 1
2
THANK YOU SO MUCH.

HMM, FOOD, HUH?
I FELT LIKE JUST TOURING THE CAMP WOULDN'T BE EXCITING ENOUGH, SO I ZEROED IN ON FOOD.
I'M IN CHARGE OF COVERING PROFESSIONAL BASEBALL, AND I'M PLANNING TO VISIT EACH TEAM'S SPRING TRAINING CAMPGROUNDS THIS TIME.
WOW, ARE YOU REALLY TRYING TO DISSECT PROFESSIONAL BASEBALL FROM A FOOD PERSPECTIVE?
I WANT TO INVESTIGATE WHAT BASEBALL PLAYERS EAT. ESPECIALLY THE SECOND-STRING PLAYERS, WHO HAVE TO BE MOST CAREFUL ABOUT BUILDING THEIR BODIES... SO, I DECIDED TO FOCUS ON THEIR EATING HABITS TO MAKE THINGS MORE INTERESTING.
AND THEN I REMEMBERED YAMAOKA-KUN. IF WE COULD GET HIM TO CREATE THE ULTIMATE MENU FOR BASEBALL PLAYERS, IT WOULD DEFINITELY MAKE FOR AN INTERESTING ARTICLE.
SO, I'M SCRUTINIZING THE TEAM MEALS AND LOOKING FOR SOMEONE WHO CAN CRITIQUE THEM... BUT USING A NUTRITIONIST WOULD RESULT IN A PRETTY PREDICTABLE DISCUSSION.
Number
No.73
IT'S A BIT OF A DIFFERENT FIELD FROM FOODIES OR GOURMETS, AND IT'S HARD TO FIND THE RIGHT PERSON...
3
OH, NOT ANOTHER ONE OF THESE ARTICLES.
SOUNDS LIKE A GOOD IDEA. WHAT DO YOU SAY, YAMAOKA?


ALRIGHT, IT'S SETTLED THEN.
ABSOLUTELY, IF THE EAST-WEST NEWSPAPER COVERS IT TOO, IT'LL CREATE QUITE A BUZZ.
WHOA, HOLD ON A SEC! I HAVEN'T AGREED TO THIS YET!
I'LL DEFINITELY FEATURE THAT MENU IN OUR SPORTS SECTION! AS LONG AS WE DO IT AFTER YOUR RELEASE DATE, THERE SHOULDN'T BE ANY ISSUES.
VISITING PRO BASEBALL CAMPS SOUNDS LIKE A BLAST!
AND DON'T FORGET, I'M IN CHARGE OF CREATING THE ULTIMATE MENU, ALRIGHT?
4
I'D LOVE TO HAVE MUMI'S AUTOGRAPH FROM THE REPS!
IF YOU'RE GOING TO A MAJOR LEAGUE CAMP, MAKE SURE TO GET NAKAHATA'S AUTOGRAPH!
WHOA, HOLD ON A SEC!





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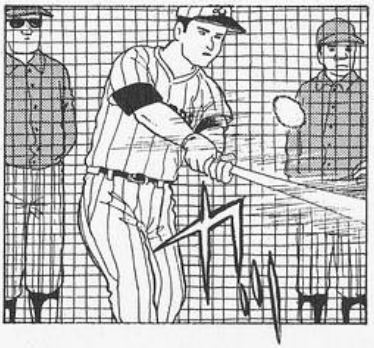

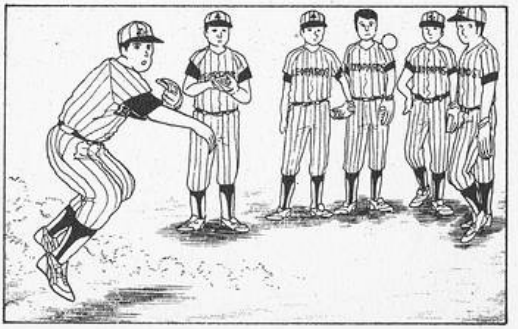

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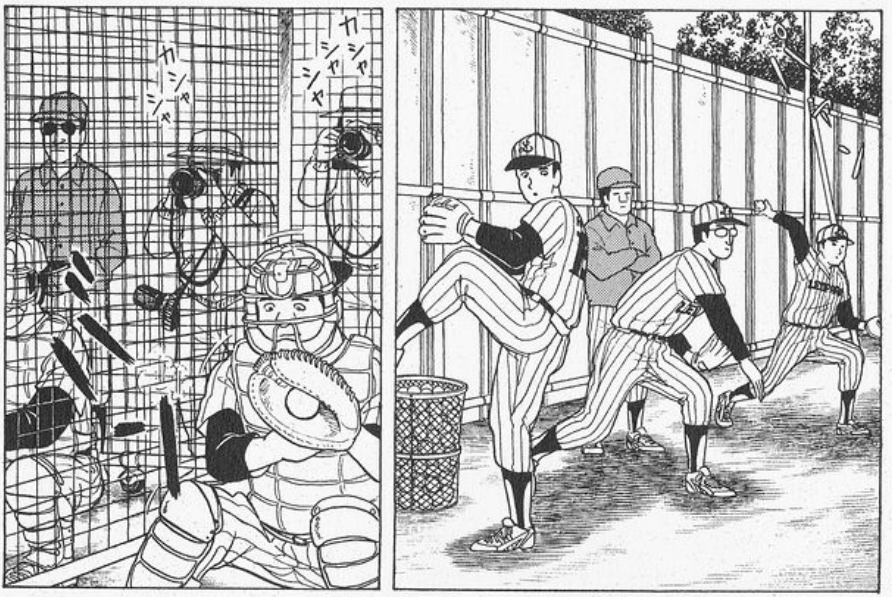
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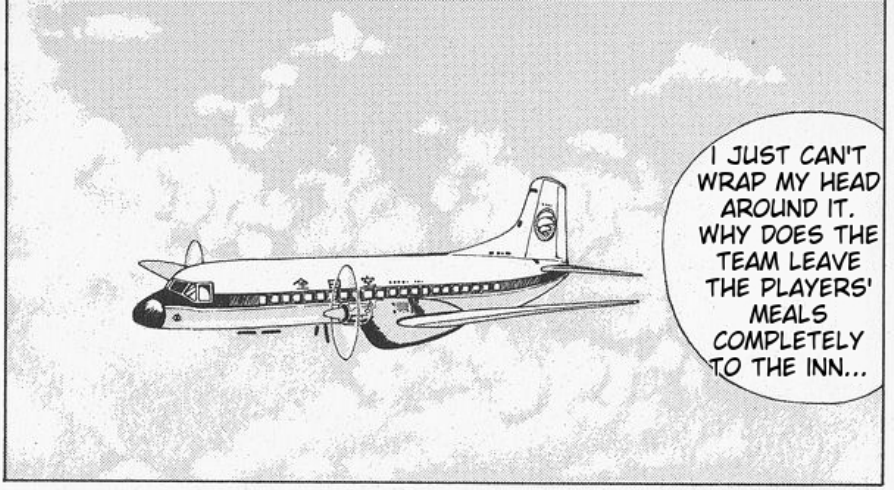
OF COURSE, THEY MUST BE AIMING FOR A BACK-TO-BACK WIN.
THEY'RE REALLY FIRED UP, AREN'T THEY?

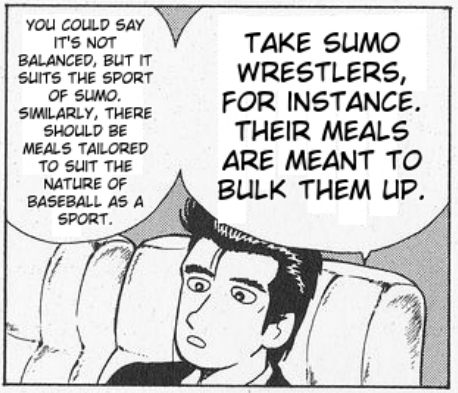
東陽館

IT'S TOUGH FOR THE PLAYERS IN THE SECOND TEAM, WITH SO MANY COMPETITORS. IT'S NO EASY TASK TO MAKE IT TO THE FIRST TEAM.

THAT'S WHY YAKINIKU IS MY FAVORITE.
BEEF.
WHAT'S YOUR ABSOLUTE FAVORITE FOOD?
I GUESS IT'S BECAUSE YAKINIKU USES GARLIC.
OH, ISN'T THAT STEAK?
WOW, EVERYONE'S THE SAME, HUH... WHAT ABOUT FISH?
ME TOO.
LEOPARDS
ARIMA
52
I'M ALL ABOUT GRILLED MEAT, TOP CHOICE IS YAKINIKU, FOLLOWED BY STEAK, THEN THERE'S SUKIYAKI TRAILING BEHIND.
7
HMM... IS THIS ENOUGH FOR YOU?
AS FOR FISH... WELL, I CAN STOMACH GRILLED FISH, I GUESS.
BUT I ABSOLUTELY LOVE SUSHI.
.....

OH, IT'S NOTHING..
MR. YAMAOKA, WHAT'S UP?
DOES THE TEAM MANAGEMENT GIVE YOU ANY INSTRUCTIONS REGARDING THE MEALS?
WELL, THERE'S NOTHING IN PARTICULAR. THEY JUST TELL ME TO FEED THEM A BALANCED MEAL, AND THEN LEAVE THE REST UP TO ME.
COMPARED TO THE PLAYERS OF THE PAST, THEY NO LONGER EAT JUST PLAIN RICE. THE VARIETY OF SIDE DISHES HAS INCREASED SIGNIFICANTLY.
OUR INN HAS BEEN TAKING CARE OF THE CAMP FOR 21 YEARS NOW, YOU SEE.
THIS AREA IS KNOWN FOR ITS BEEF PRODUCTION, YOU KNOW.
THEY REALLY LOVE BEEF, YOU KNOW. I MAKE SURE THE PLAYERS EAT TOSA'S RED BEEF.
BUT IT SEEMS LIKE THE PLAYERS ARE EATING QUITE A LOT OF BEEF, THOUGH...
HMM, LEAVING EVERYTHING TO THE INN...

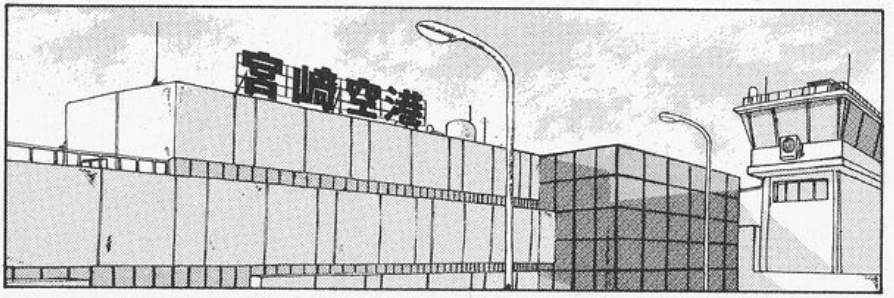

I JUST CAN'T WRAP MY HEAD AROUND IT. WHY DOES THE TEAM LEAVE THE PLAYERS' MEALS COMPLETELY TO THE INN...


TAKE SUMO WRESTLERS, FOR INSTANCE. THEIR MEALS ARE MEANT TO BULK THEM UP.
YOU COULD SAY IT'S NOT BALANCED, BUT IT SUITS THE SPORT OF SUMO. SIMILARLY, THERE SHOULD BE MEALS TAILORED TO SUIT THE NATURE OF BASEBALL AS A SPORT.

IT LOOKS LIKE THEY DID HAVE ORDERS FOR BALANCED MEALS, THOUGH.
TALKING ABOUT BALANCE IN GENERAL DOESN'T CUT IT. ATHLETES AREN'T YOUR AVERAGE JOES, YOU KNOW.

IT SEEMS LIKE THEY HAVEN'T REALLY THOUGHT THAT FAR AHEAD, HUH?

9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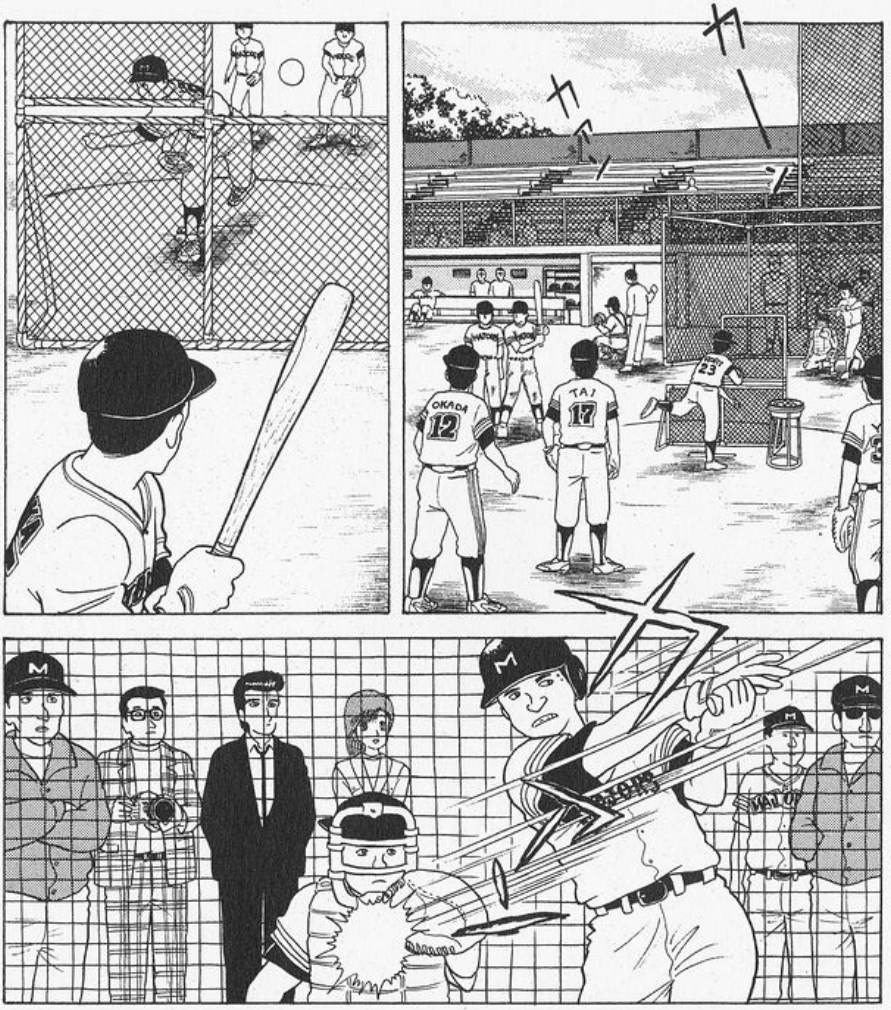
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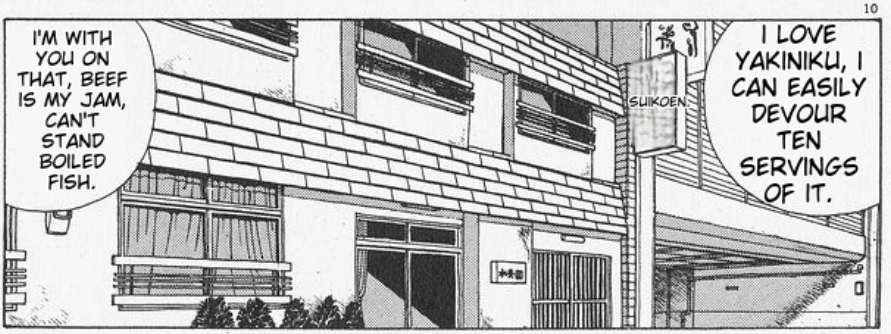
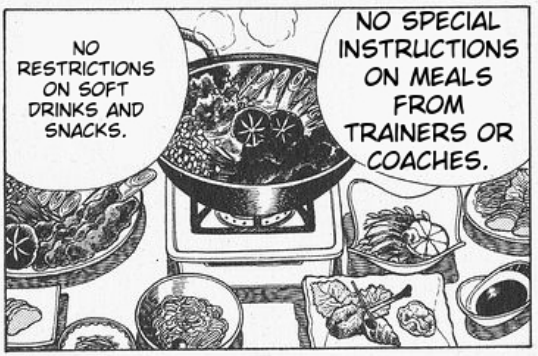
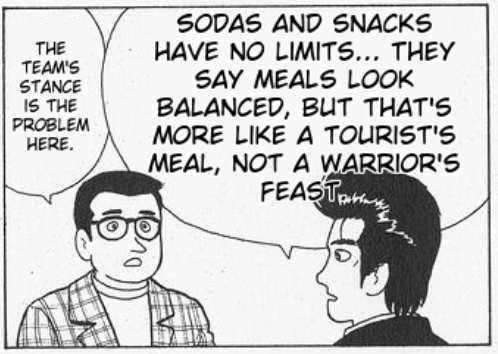

I'M WITH YOU ON THAT, BEEF IS MY JAM, CAN'T STAND BOILED FISH.
SUIKOEN
I LOVE YAKINIKU, I CAN EASILY DEVOUR TEN SERVINGS OF IT.


NO RESTRICTIONS ON SOFT DRINKS AND SNACKS.
NO SPECIAL INSTRUCTIONS ON MEALS FROM TRAINERS OR COACHES.

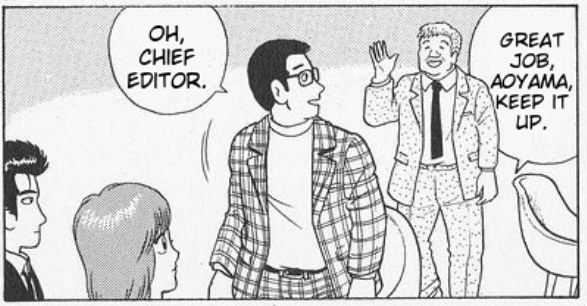
AH, BEEF IT IS AFTER ALL, STEAK OR YAKINIKU.

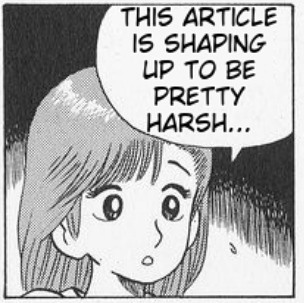

THE TEAM'S STANCE IS THE PROBLEM HERE.
SODAS AND SNACKS HAVE NO LIMITS... THEY SAY MEALS LOOK BALANCED, BUT THAT'S MORE LIKE A TOURIST'S MEAL, NOT A WARRIOR'S FEAST.

WELL, SURPRISE! WHEN IT COMES TO FOOD, THEY'RE PRETTY MUCH LIKE LIZARDS. PLAYERS DISLIKE FISH BUT LOVE BEEF...

HEY... PLAYERS AREN'T REALLY THINKING ABOUT WHAT THEY SHOULD OR SHOULDN'T EAT, RIGHT?

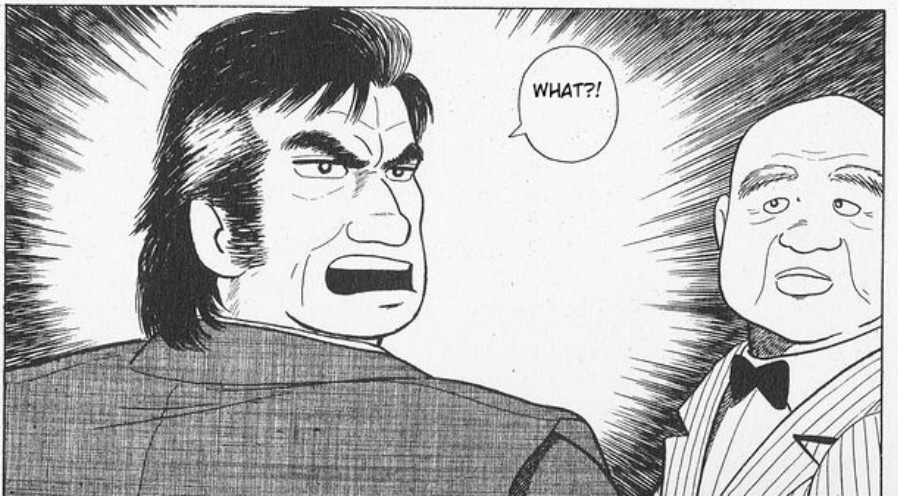
11


OH, CHIEF EDITOR.
GREAT JOB, AOYAMA, KEEP IT UP.


THIS ARTICLE IS SHAPING UP TO BE PRETTY HARSH...

OH...?
NO. IN FACT, THEY'RE A REAL LET DOWN.
HOW ABOUT THE MEALS FOR EACH TEAM? ARE THEY AS EPIC AS THE BATTLES THEY WAGE?
I... I FLEW INTO MIYAZAKI WITH THE MAJOR'S OWNER YESTERDAY.
THE OWNER?
YES. I'M SURE THE OWNER OF THE TEAM WILL BE INTERESTED TO HEAR HOW TO FORTIFY THEIR DIET.
YAMAOKA-SAN, COULD YOU PLEASE SHARE THIS INSIGHT WITH THE OWNER? WE ARE ABOUT TO DINE, CARE TO JOIN US?
AH, COULD IT BE THAT A WARRIOR'S FEAST AWAITS US...
WELL, ALRIGHT.
12
BEAR EATER

I'VE HEARD THIS PLACE IS FAMOUS FOR ITS AMAZING STEAKS!
OH, I SEE.
SORRY TO KEEP YOU WAITING! I'VE BROUGHT SOMEONE WHO CAN SHARE SOME HELPFUL INSIGHTS ON THE TEAM!
I'M YAMAOKA FROM TOZAI SHIMBUN.


WHAT?!

KAIBARA YUZAN!!

WHO THINKS YOU COULD POSSIBLY HAVE INSIGHT INTO ANYTHING INVOLVING SPORTS?

14

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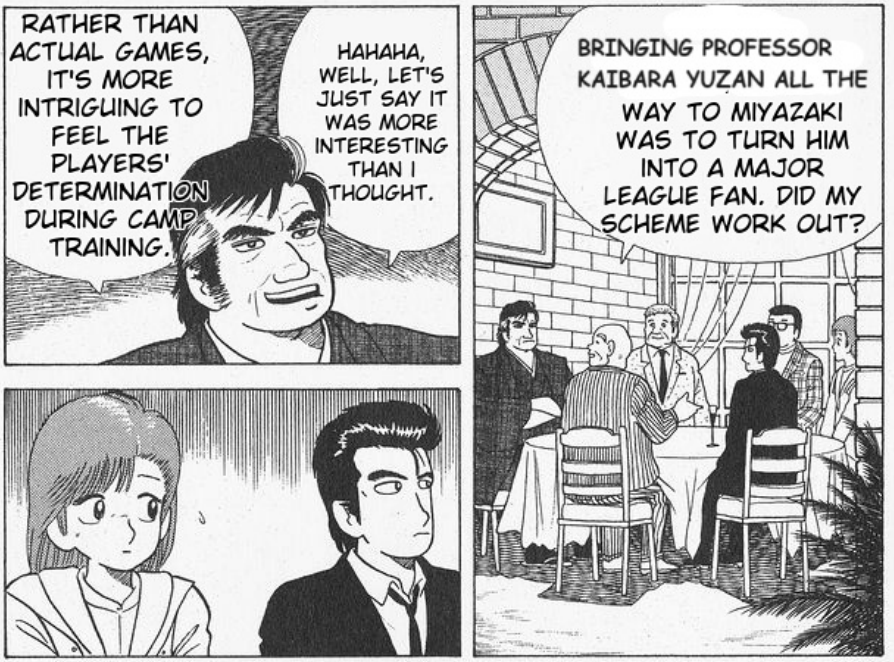
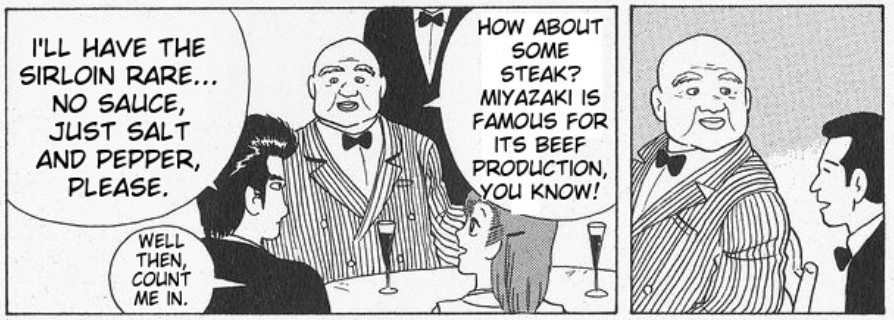
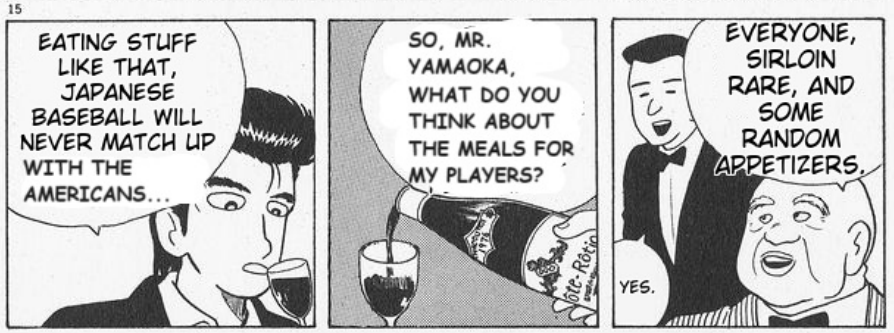
ARE YOU TWO ACQUAINTED SOMEHOW?
OH, IT'S NOTHING SPECIAL, REALLY.

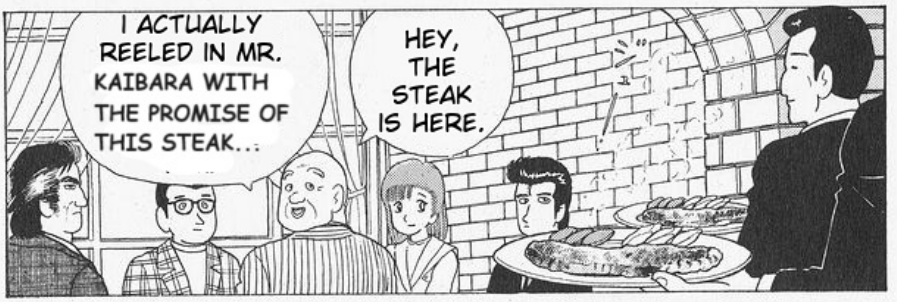

RATHER THAN ACTUAL GAMES, IT'S MORE INTRIGUING TO FEEL THE PLAYERS' DETERMINATION DURING CAMP TRAINING.
HAHAHA, WELL, LET'S JUST SAY IT WAS MORE INTERESTING THAN I THOUGHT.
BRINGING PROFESSOR KAIBARA YUZAN ALL THE WAY TO MIYAZAKI WAS TO TURN HIM INTO A MAJOR LEAGUE FAN. DID MY SCHEME WORK OUT?

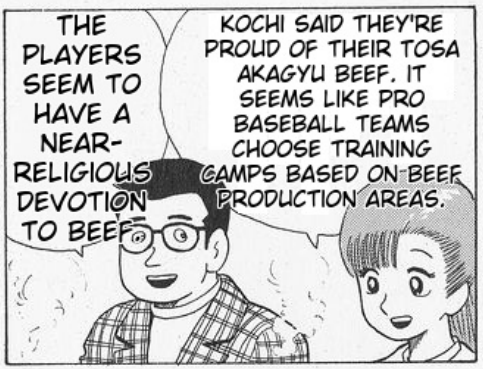

I'LL HAVE THE SIRLOIN RARE... NO SAUCE, JUST SALT AND PEPPER, PLEASE.
WELL THEN, COUNT ME IN.
HOW ABOUT SOME STEAK? MIYAZAKI IS FAMOUS FOR ITS BEEF PRODUCTION, YOU KNOW!

15


EATING STUFF LIKE THAT, JAPANESE BASEBALL WILL NEVER MATCH UP WITH THE AMERICANS...
SO, MR. YAMAOKA, WHAT DO YOU THINK ABOUT THE MEALS FOR MY PLAYERS?
EVERYONE, SIRLOIN RARE, AND SOME RANDOM APPETIZERS.
YES.

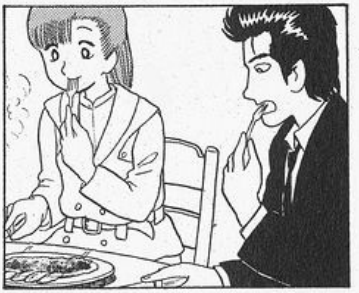
FOR INSTANCE, THE REQUIRED AMOUNT OF PROTEIN VARIES. AN 18-YEAR-OLD BOY NEEDS ENOUGH PROTEIN TO GROW HIS BODY, BUT THE SAME AMOUNT WOULD BE EXCESSIVE FOR A FULLY DEVELOPED 25-YEAR-OLD MAN.
EXCESSIVE PROTEIN IS BROKEN DOWN INTO SUGAR AND FAT. SUGAR TURNS INTO ENERGY, BUT FAT ACCUMULATES IN THE BODY, ULTIMATELY LEADING TO BECOMING OVERWEIGHT WITH FAT.
PURPOSE?
THERE'S NO SENSE OF PURPOSE IN THEIR MEALS.
THIS IS HARSH.
IF YOU THINK THESE TWO CAN EAT THE SAME MENU, THEN YOU HAVE NO BUSINESS MANAGING PROFESSIONAL ATHLETES.
IN THE MINOR LEAGUE, THERE WERE 18-YEAR-OLD BOYS FRESH OUT OF HIGH SCHOOL STILL IN THEIR GROWTH PHASE, AS WELL AS 25-YEAR-OLD MEN WHO WERE ALMOST DONE GROWING.
I SEE... I USED TO BELIEVE THAT EATING LOTS OF MEAT WOULD BUILD STAMINA...
NOT TO MENTION, WHEN PROTEINS BREAK DOWN, THE AMOUNT OF URINE WITH AMMONIA AND UREA INCREASES, LEADING TO THE EXCRETION OF ESSENTIAL MINERALS ALONG WITH IT.
WHAT! EATING TOO MUCH PROTEIN LEADS TO GETTING FAT?
I THOUGHT JUST FEEDING THEM NUTRITIOUS FOOD WOULD BE ENOUGH, BUT LET'S CONSIDER THIS QUICKLY.
HMM, HMM... THAT'S ABSOLUTELY RIGHT, NO, IT'S PAINFUL TO HEAR... WE WERE FAR TOO INDIFFERENT TO FOOD...
THAT'S WHY MENUS TAILORED TO EACH INDIVIDUAL'S BODY CONDITION ARE NECESSARY. YET, THE IGNORANCE AND NEGLIGENCE OF THE TEAM OFFICIALS WHO NONCHALANTLY FEED THEM IN THE INNS ARE LAMENTABLE.


I ACTUALLY REELED IN MR. KAIBARA WITH THE PROMISE OF THIS STEAK...
HEY, THE STEAK IS HERE.


THE PLAYERS SEEM TO HAVE A NEAR-RELIGIOUS DEVOTION TO BEEF.
KOCHI SAID THEY'RE PROUD OF THEIR TOSA AKAGYU BEEF. IT SEEMS LIKE PRO BASEBALL TEAMS CHOOSE TRAINING CAMPS BASED ON BEEF PRODUCTION AREAS.

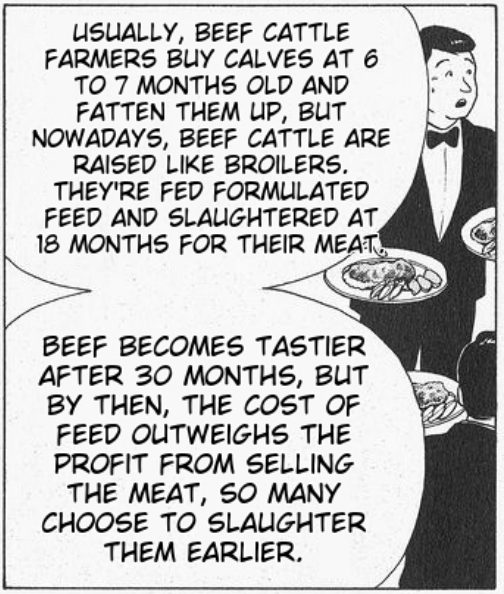
I'VE ALWAYS WANTED TO TRY MIYAZAKI BEEF AT LEAST ONCE...

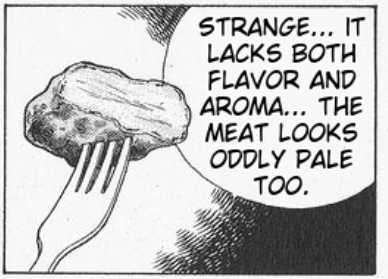
OH MY...

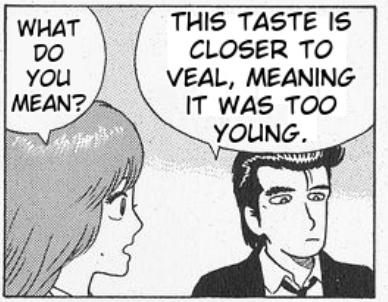


OH NO, THIS IS A DISASTER... WHAT IS THIS MEAT! GET IT ALL REPLACED!
Y-YES!

THIS IS TERRIBLE, I CAN'T EAT THIS!


USUALLY, BEEF CATTLE FARMERS BUY CALVES AT 6 TO 7 MONTHS OLD AND FATTEN THEM UP, BUT NOWADAYS, BEEF CATTLE ARE RAISED LIKE BROILERS. THEY'RE FED FORMULATED FEED AND SLAUGHTERED AT 18 MONTHS FOR THEIR MEAT.
BEEF BECOMES TASTIER AFTER 30 MONTHS, BUT BY THEN, THE COST OF FEED OUTWEIGHS THE PROFIT FROM SELLING THE MEAT, SO MANY CHOOSE TO SLAUGHTER THEM EARLIER.

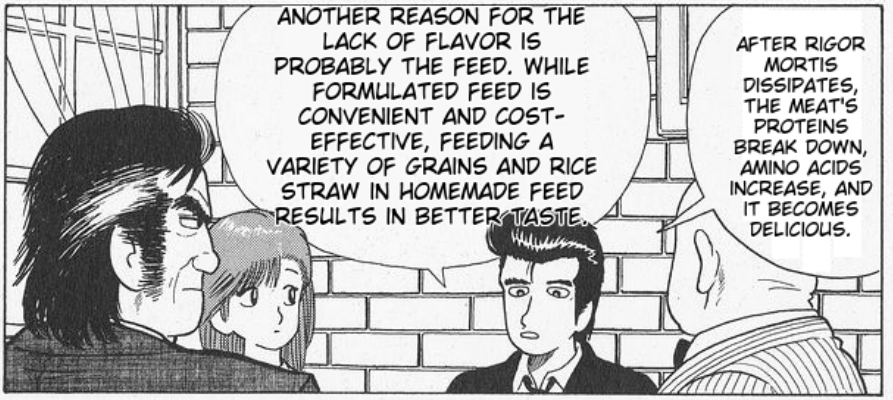

STRANGE... IT LACKS BOTH FLAVOR AND AROMA... THE MEAT LOOKS ODDLY PALE TOO.


WHAT DO YOU MEAN?
THIS TASTE IS CLOSER TO VEAL, MEANING IT WAS TOO YOUNG.

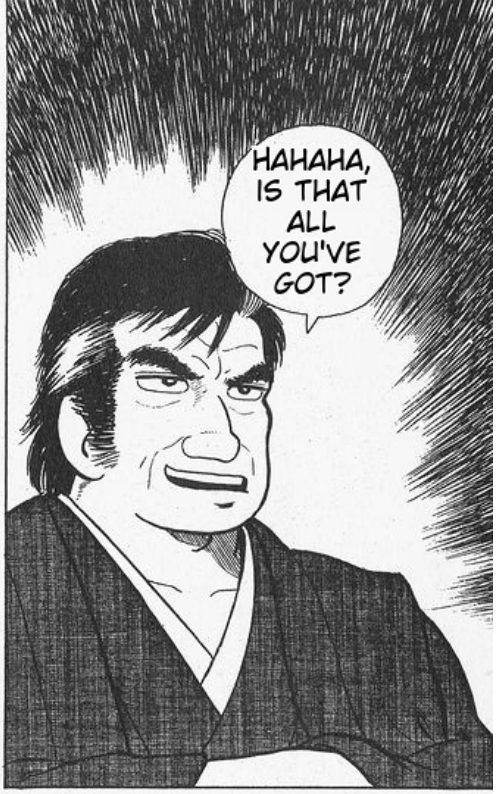
HUH? ISN'T FRESHER BETTER?

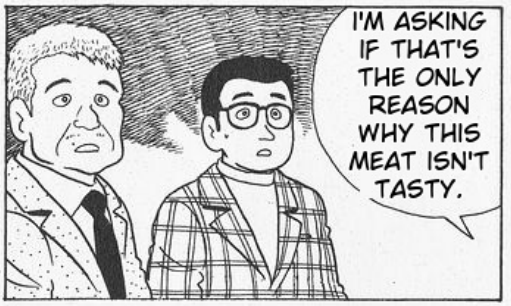
THE MEAT HASN'T AGED ENOUGH, YOU KNOW? IT'S BEST TO EAT IT AROUND 10 DAYS TO 2 WEEKS AFTER SLAUGHTER.
WELL, IT'S LIKE FORCING GROWTH, ISN'T IT?

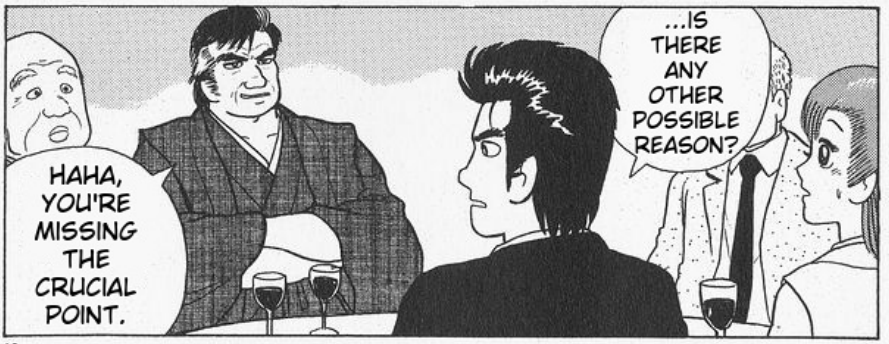
18


ANOTHER REASON FOR THE LACK OF FLAVOR IS PROBABLY THE FEED. WHILE FORMULATED FEED IS CONVENIENT AND COST-EFFECTIVE, FEEDING A VARIETY OF GRAINS AND RICE STRAW IN HOMEMADE FEED RESULTS IN BETTER TASTE.
AFTER RIGOR MORTIS DISSIPATES, THE MEAT'S PROTEINS BREAK DOWN, AMINO ACIDS INCREASE, AND IT BECOMES DELICIOUS.

WHAT?!

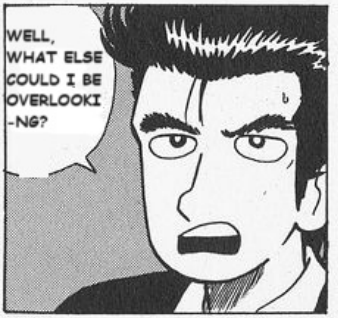

HAHAHA, IS THAT ALL YOU'VE GOT?

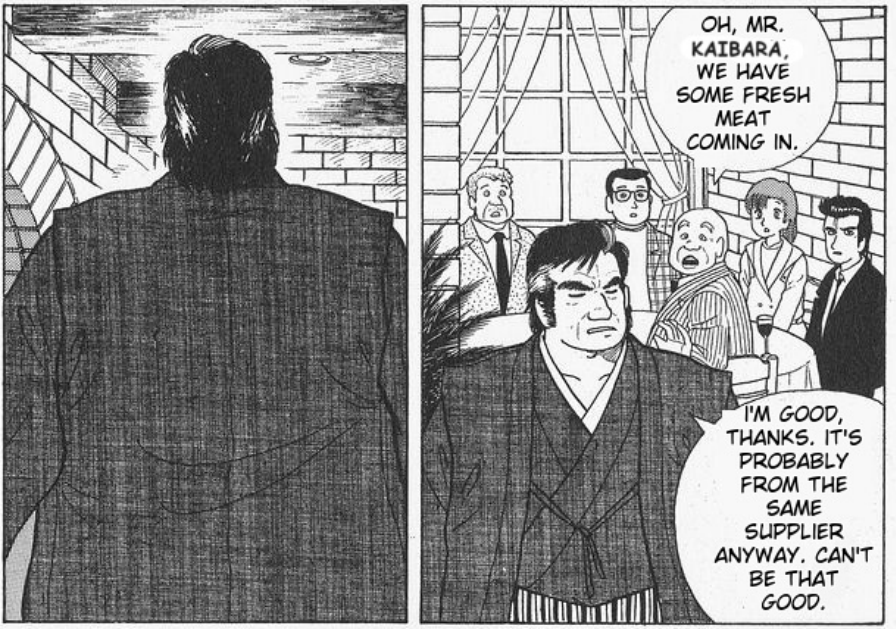

I'M ASKING IF THAT'S THE ONLY REASON WHY THIS MEAT ISN'T TASTY.

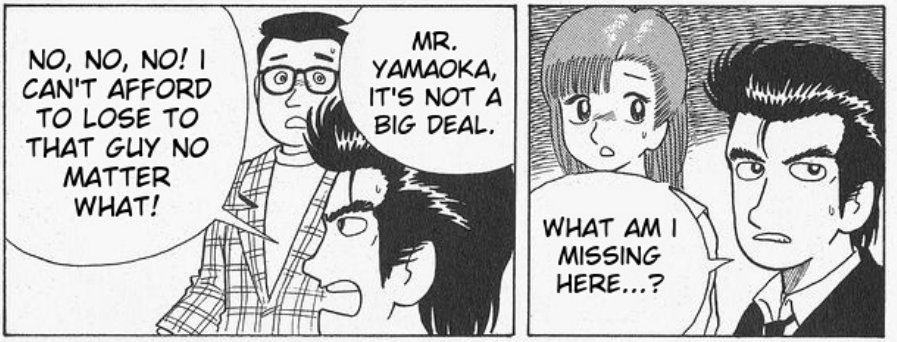

...IS THERE ANY OTHER POSSIBLE REASON?
HAHA, YOU'RE MISSING THE CRUCIAL POINT.

19

I'M GOING TO SEE THE COWS TOMORROW, COME ALONG.

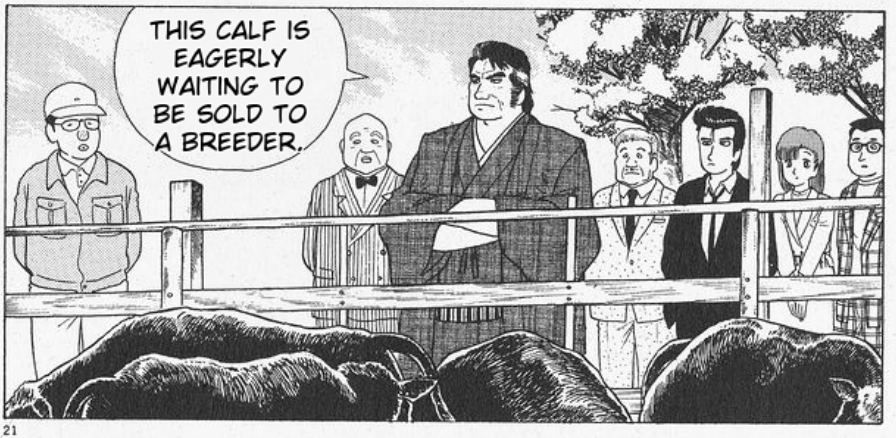

WELL, WHAT ELSE COULD I BE OVERLOOKI -NG?


OH, MR. KAIBARA, WE HAVE SOME FRESH MEAT COMING IN.
I'M GOOD, THANKS. IT'S PROBABLY FROM THE SAME SUPPLIER ANYWAY. CAN'T BE THAT GOOD.


NO, NO, NO! I CAN'T AFFORD TO LOSE TO THAT GUY NO MATTER WHAT!
MR. YAMAOKA, IT'S NOT A BIG DEAL.
WHAT AM I MISSING HERE...?

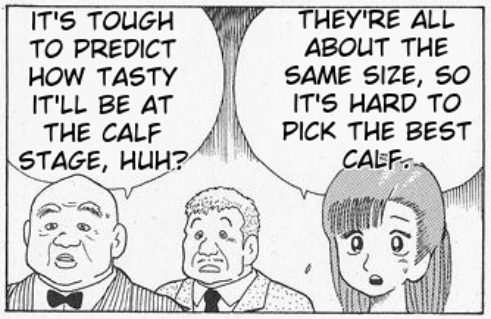
20

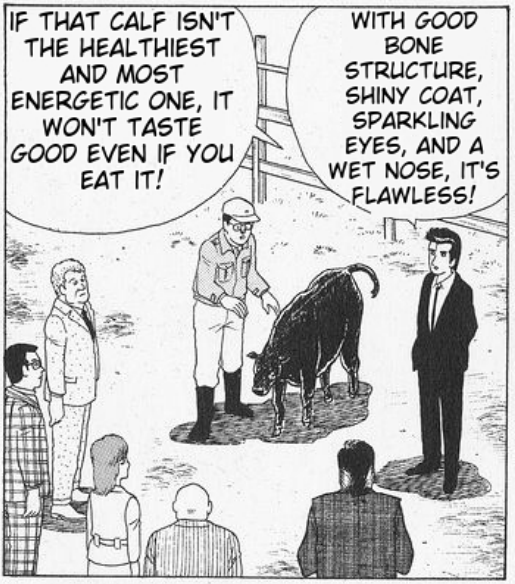
WHY IS IT THAT WHENEVER I'M WITH MR. YAMAOKA, WE ALWAYS END UP IN A FOOD FIGHT?

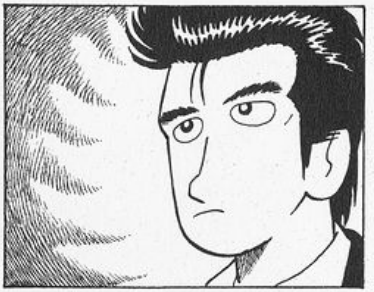

THIS CALF IS EAGERLY WAITING TO BE SOLD TO A BREEDER.

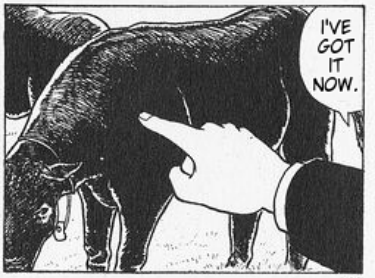
21

SHIROU, PICK ONE FROM THIS LOT THAT YOU'D LIKE TO RAISE.
THAT'S HOW YOUR CHOICE REVEALS HOW MUCH YOU REALLY KNOW ABOUT CATTLE, BUDDY.


IT'S TOUGH TO PREDICT HOW TASTY IT'LL BE AT THE CALF STAGE, HUH?
THEY'RE ALL ABOUT THE SAME SIZE, SO IT'S HARD TO PICK THE BEST CALF.

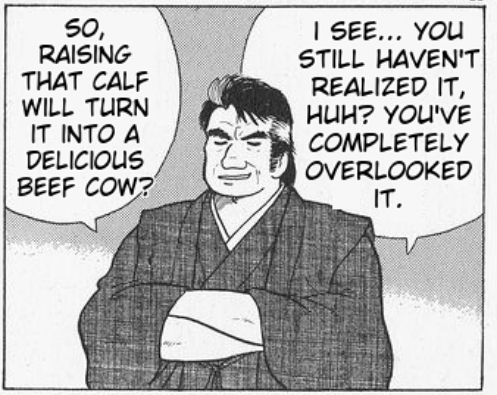

IF THAT CALF ISN'T THE HEALTHIEST AND MOST ENERGETIC ONE, IT WON'T TASTE GOOD EVEN IF YOU EAT IT!
WITH GOOD BONE STRUCTURE, SHINY COAT, SPARKLING EYES, AND A WET NOSE, IT'S FLAWLESS!




I'VE GOT IT NOW.

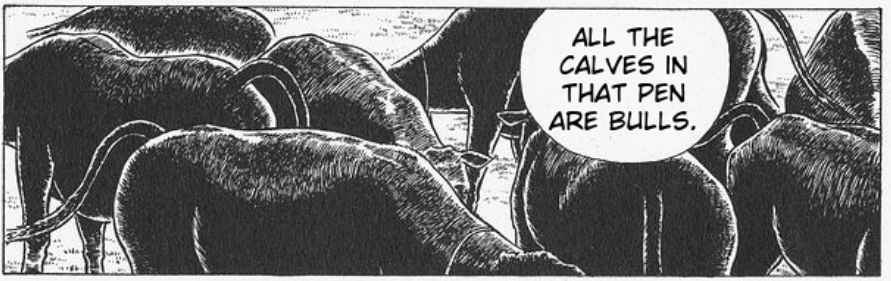
22

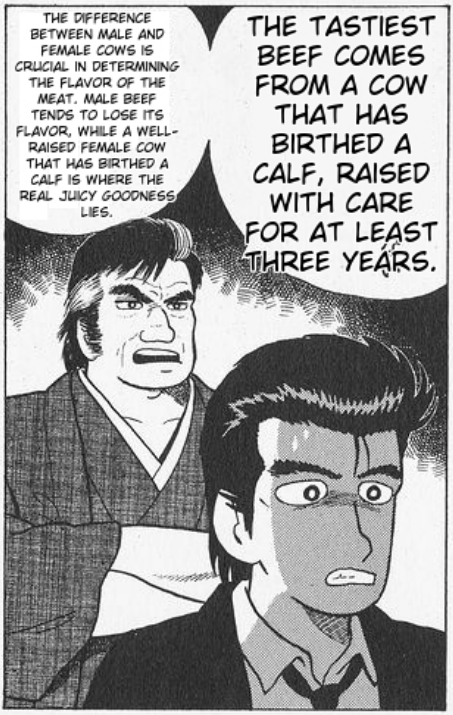
HEH... YOU REALLY DON'T GET IT, DO YOU?
WITH A GOOD ENVIRONMENT AND QUALITY FEED, RAISING IT CAREFULLY FOR OVER 36 MONTHS, YEAH.

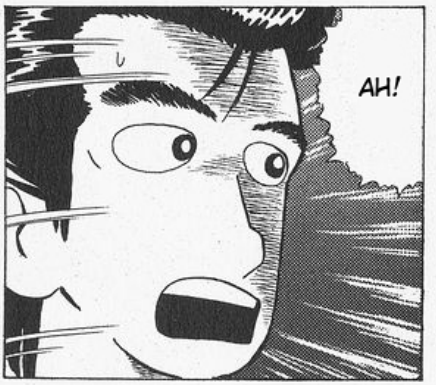

SO, RAISING THAT CALF WILL TURN IT INTO A DELICIOUS BEEF COW?
I SEE... YOU STILL HAVEN'T REALIZED IT, HUH? YOU'VE COMPLETELY OVERLOOKED IT.

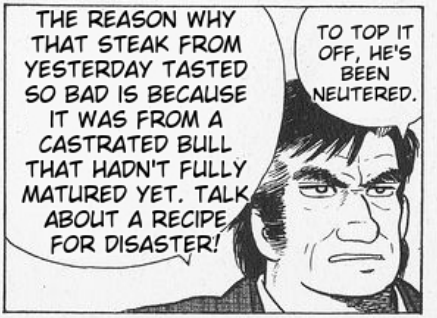
WHAT?
I WON'T CHOOSE FROM THAT BUNCH, DEFINITELY NOT.
WHAT'S WRONG WITH THIS CALF, YOU SAY? WELL, THEN PICK OUT THE FLAW FROM THIS BUNCH YOURSELF!

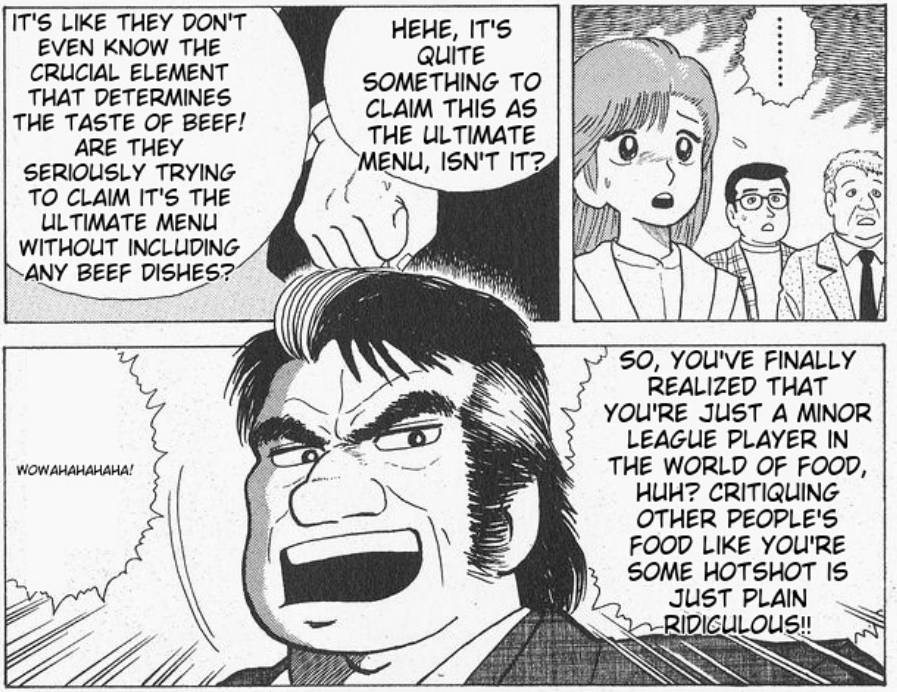
23

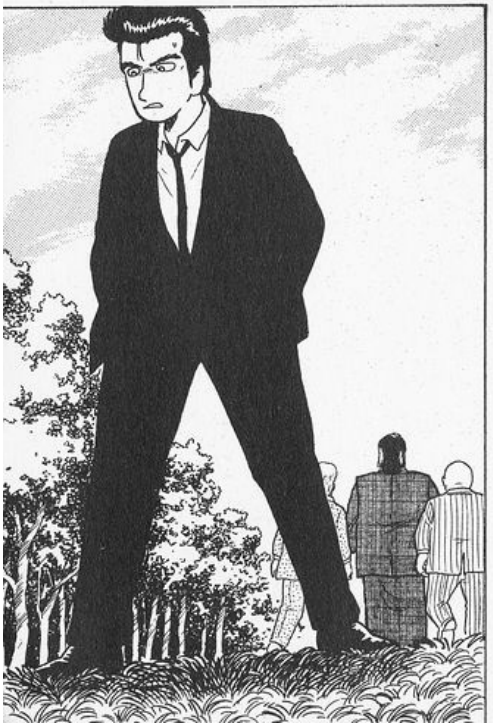

ALL THE CALVES IN THAT PEN ARE BULLS.


THE DIFFERENCE BETWEEN MALE AND FEMALE COWS IS CRUCIAL IN DETERMINING THE FLAVOR OF THE MEAT. MALE BEEF TENDS TO LOSE ITS FLAVOR, WHILE A WELL-RAISED FEMALE COW THAT HAS BIRTHED A CALF IS WHERE THE REAL JUICY GOODNESS LIES.
THE TASTIEST BEEF COMES FROM A COW THAT HAS BIRTHED A CALF, RAISED WITH CARE FOR AT LEAST THREE YEARS.

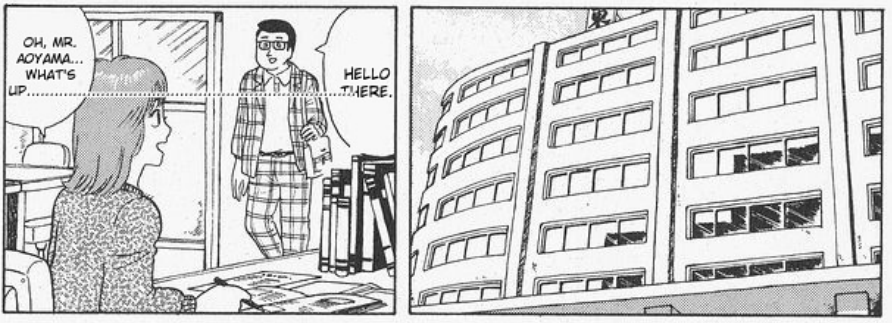

AH!


THE REASON WHY THAT STEAK FROM YESTERDAY TASTED SO BAD IS BECAUSE IT WAS FROM A CASTRATED BULL THAT HADN'T FULLY MATURED YET. TALK ABOUT A RECIPE FOR DISASTER!
TO TOP IT OFF, HE'S BEEN NEUTERED.


IT'S LIKE THEY DON'T EVEN KNOW THE CRUCIAL ELEMENT THAT DETERMINES THE TASTE OF BEEF! ARE THEY SERIOUSLY TRYING TO CLAIM IT'S THE ULTIMATE MENU WITHOUT INCLUDING ANY BEEF DISHES?
HEHE, IT'S QUITE SOMETHING TO CLAIM THIS AS THE ULTIMATE MENU, ISN'T IT?
.....
WOWAHAHAHAHA!
SO, YOU'VE FINALLY REALIZED THAT YOU'RE JUST A MINOR LEAGUE PLAYER IN THE WORLD OF FOOD, HUH? CRITIQUING OTHER PEOPLE'S FOOD LIKE YOU'RE SOME HOTSHOT IS JUST PLAIN RIDICULOUS!!



I GOTTA GET ME SOME TASTY STEAK TODAY, NO DOUBT ABOUT IT.
SHALL WE GO GRAB SOME LUNCH, MY FRIEND?
HUH, OH...

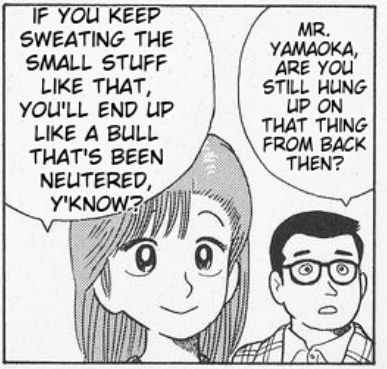

OH, MR. AOYAMA... WHAT'S UP...
HELLO THERE.

WHAT?!
WOW, IT'S AMAZING, A PLATINUM PAPER!
HEY, MR. YAMAOKA, HERE'S A BOX SEAT TICKET FOR THE MAJORS VS. LEOPARDS GAME. THE OWNER IS REALLY GRATEFUL FOR YOUR ADVICE.

25

WAIT A SECOND! YOU SHOULD HAND IT OVER TO ME! I'M YOUR BOSS!
NO WAY, TOMII-SAN!!!

I'LL GIVE IT TO SOMEONE WHO WANTS IT...


IF YOU KEEP SWEATING THE SMALL STUFF LIKE THAT, YOU'LL END UP LIKE A BULL THAT'S BEEN NEUTERED, Y'KNOW?
MR. YAMAOKA, ARE YOU STILL HUNG UP ON THAT THING FROM BACK THEN?

第8話
究極の作法

WELCOME BACK! SO, HOW DOES IT FEEL TO BE BACK IN JAPAN AFTER SO LONG?

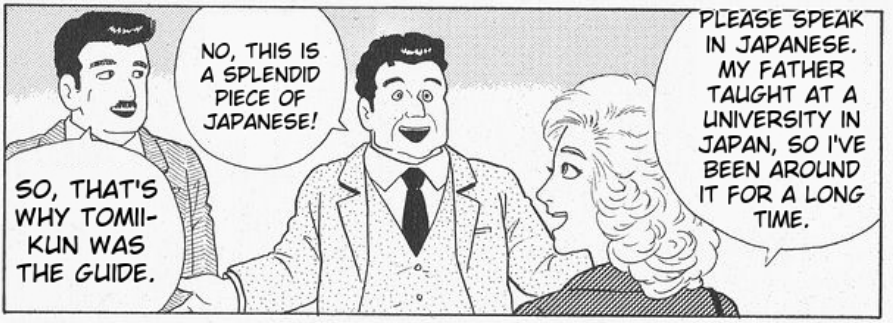
DIRECTOR TOKIYAMA FROM THE FOREIGN AFFAIRS DEPARTMENT JUST RETURNED FROM HIS POST AS THE BALI BRANCH MANAGER. HE DROPPED BY THE CULTURAL DEPARTMENT TODAY TO SAY HELLO.

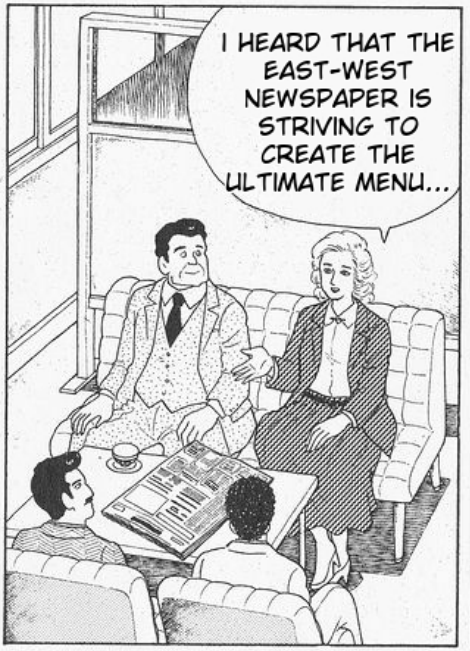
I'M AS PLEASED AS PUNCH TO BE BACK AND I'M LOOKING FORWARD TO RELAXING A BIT.

THANKS. JAPAN IS AMAZING. HAVING ADORABLE AND KIND FEMALE EMPLOYEES LIKE HER MAKING TEA FOR US IS SUCH A TREAT.
HERE YOU GO.

I'VE BEEN HAVING A HEADACHE BECAUSE OF THAT GIRL...
OH, YOU MEAN ABOUT SCHOOL?
YOU HAVE A DAUGHTER TOO, RIGHT?
SHE SAYS SHE'S EMBARRASSED TO USE CHOPSTICKS. APPARENTLY, SHE WAS TEASED BY HER FRENCH CLASSMATES WHEN SHE WAS IN BALI.
YOU KNOW, THERE ARE SOME EUROPEANS AND AMERICANS WHO USE CHOPSTICKS TO TEASE ASIANS, CAN YOU BELIEVE THAT?
CHOPSTICKS
WELL, LUCKILY WE MANAGED TO GET HER INTO A HIGH SCHOOL THAT ACCEPTS RETURNEE STUDENTS, SO I'M NOT TOO WORRIED ABOUT THAT...
YEAH...
CHOPSTICKS? ARE YOU TALKING ABOUT THE ONES WE USE FOR EATING?
3
YEAH, SHE ABSOLUTELY REFUSES TO USE CHOPSTICKS. SHE ONLY USES KNIFE, FORK, AND SPOON.
SO NOW SHE WON'T USE CHOPSTICKS?
IT SEEMS LIKE SHE WAS MERCILESSLY TEASED BY HER CLASSMATES FOR USING CHOPSTICKS, CALLING IT BARBARIC AND POOR-LOOKING.

WELL, THAT'S A PICKLE, ISN'T IT.
AH, I SEE...
ISN'T THERE ANY CLEVER SOLUTION TO THIS...?
BACK WHEN I WAS IN BALI, THINGS WERE FINE, BUT MY FATHER IS A TYPICAL MEIJI ERA MAN. HE CALLS MY DAUGHTER A DISGRACE TO THE JAPANESE, AND MY DAUGHTER LABELS HER FATHER AS A BARBARIAN. IT'S QUITE THE COMMOTION.
I'M STUCK IN THE MIDDLE OF THIS CHAOS...
CHIEF.
4
BOUNJOUR!
HELLO THERE.
THIS IS HELENE LEGRAND, THE TOKYO REPRESENTATIVE OF LE TAN COMPANY.

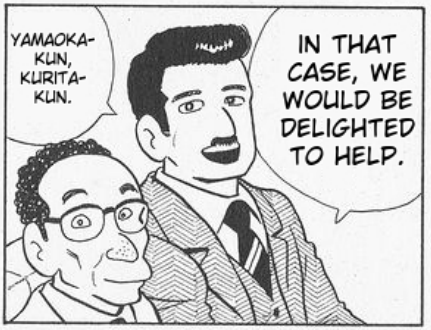

PLEASE SPEAK IN JAPANESE. MY FATHER TAUGHT AT A UNIVERSITY IN JAPAN, SO I'VE BEEN AROUND IT FOR A LONG TIME.
NO, THIS IS A SPLENDID PIECE OF JAPANESE!
SO, THAT'S WHY TOMII-KUN WAS THE GUIDE.


I HEARD THAT THE EAST-WEST NEWSPAPER IS STRIVING TO CREATE THE ULTIMATE MENU...

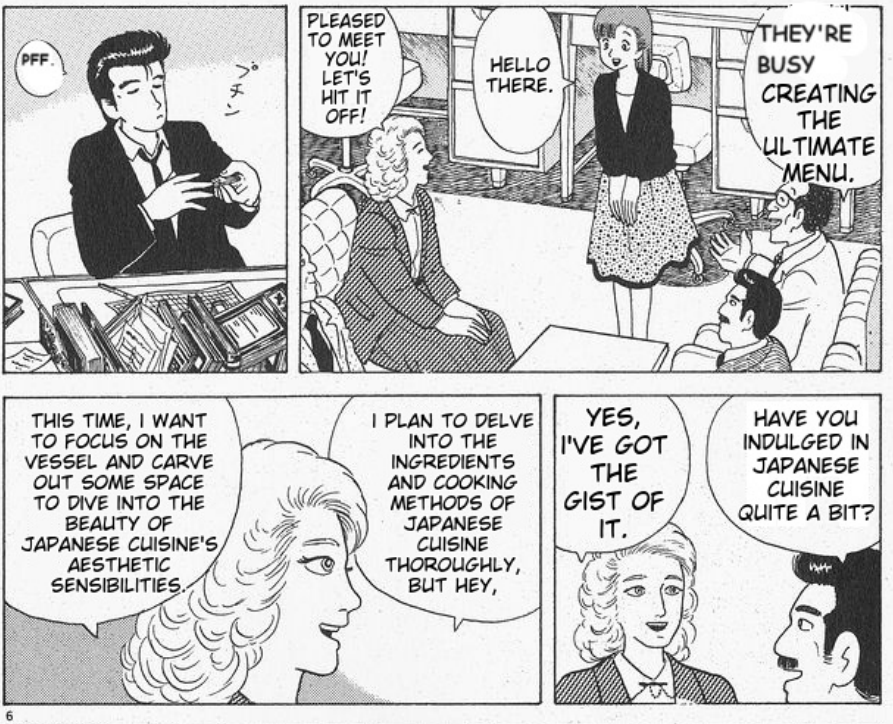
NO WAY! THAT CAN'T BE TRUE!

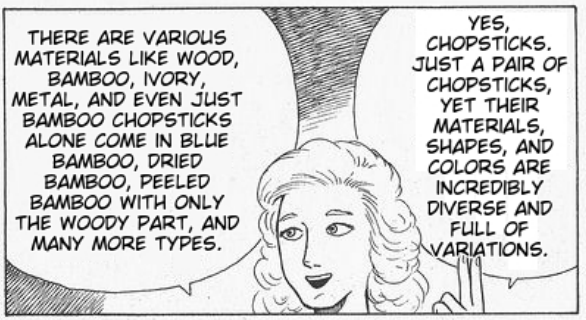
I HAVE TO SEND AN ARTICLE ABOUT JAPANESE CUISINE TO OUR HEADQUARTERS IN PARIS NEXT TIME, SO I'M COVERING IT.
PARIS IS ALSO CAUGHT UP IN THE JAPANESE FOOD BOOM...

5


IN THAT CASE, WE WOULD BE DELIGHTED TO HELP.
YAMAOKA-KUN, KURITA-KUN.

IF THAT'S THE CASE, WE WERE HOPING TO SEEK YOUR ASSISTANCE DUE TO THE GOOD RELATIONSHIP BETWEEN OUR COMPANY AND THE EAST-WEST NEWSPAPER.


PFF.
プチン
PLEASED TO MEET YOU! LET'S HIT IT OFF!
HELLO THERE.
THEY'RE BUSY CREATING THE ULTIMATE MENU.
THIS TIME, I WANT TO FOCUS ON THE VESSEL AND CARVE OUT SOME SPACE TO DIVE INTO THE BEAUTY OF JAPANESE CUISINE'S AESTHETIC SENSIBILITIES.
I PLAN TO DELVE INTO THE INGREDIENTS AND COOKING METHODS OF JAPANESE CUISINE THOROUGHLY, BUT HEY,
YES, I'VE GOT THE GIST OF IT.
HAVE YOU INDULGED IN JAPANESE CUISINE QUITE A BIT?
6
HMM, I SEE. JAPANESE TABLEWARE IS QUITE SOMETHING, YOU KNOW. JUST TAKE A PLATE, FOR EXAMPLE. THERE'S POTTERY, THERE'S PORCELAIN, ROUND ONES, SQUARE ONES, YOU NAME IT.
ISN'T IT AMAZING HOW FLOWERS COME IN ALL SHAPES AND SIZES, JUST LIKE THE LEAVES OF TREES? NATURE SURE KNOWS HOW TO SHOW OFF ITS STYLE, HUH?
IN FRENCH CUISINE, WHEN IT COMES TO PLATES, 90% OF THE TIME, THEY'RE ROUND AND FLAT. BUT IN JAPANESE CUISINE, IT'S A WHOLE DIFFERENT BALL GAME! EACH DISH GETS ITS OWN SPOTLIGHT, WITH COLORS AND SHAPES CAREFULLY CHOSEN TO MAKE THE FOOD SHINE THE BRIGHTEST.
I BELIEVE THIS IS SOMETHING UNIQUE TO JAPANESE CUISINE WORLDWIDE. EVEN CHINESE CUISINE, YOU KNOW, THEY ARE QUITE INDIFFERENT WHEN IT COMES TO THE DISHES THEY USE.


THERE ARE VARIOUS MATERIALS LIKE WOOD, BAMBOO, IVORY, METAL, AND EVEN JUST BAMBOO CHOPSTICKS ALONE COME IN BLUE BAMBOO, DRIED BAMBOO, PEELED BAMBOO WITH ONLY THE WOODY PART, AND MANY MORE TYPES.
YES, CHOPSTICKS. JUST A PAIR OF CHOPSTICKS, YET THEIR MATERIALS, SHAPES, AND COLORS ARE INCREDIBLY DIVERSE AND FULL OF VARIATIONS.

CHOPSTICKS?
AND THERE WILL BE CHOPSTICKS, RIGHT?

THERE ARE LACQUERED CHOPSTICKS TOO. AND SPEAKING OF THOSE, THERE ARE LACQUERED CHOPSTICKS WITH UNIQUE CHARACTERISTICS FROM ALL OVER THE COUNTRY.
EVEN WITH WOODEN CHOPSTICKS, THERE ARE VARIETIES LIKE NANDINA, EBONY, PURPLEHEART, CEDAR, AND CYPRESS.

CEDAR CHOPSTICKS? I'D LOVE TO SEE THEM.
YOU'VE GOT YOUR EYE ON THE RIGHT PLACE. HOW ABOUT VISITING A WORKSHOP IN YOSHINO THAT MAKES CEDAR CHOPSTICKS?

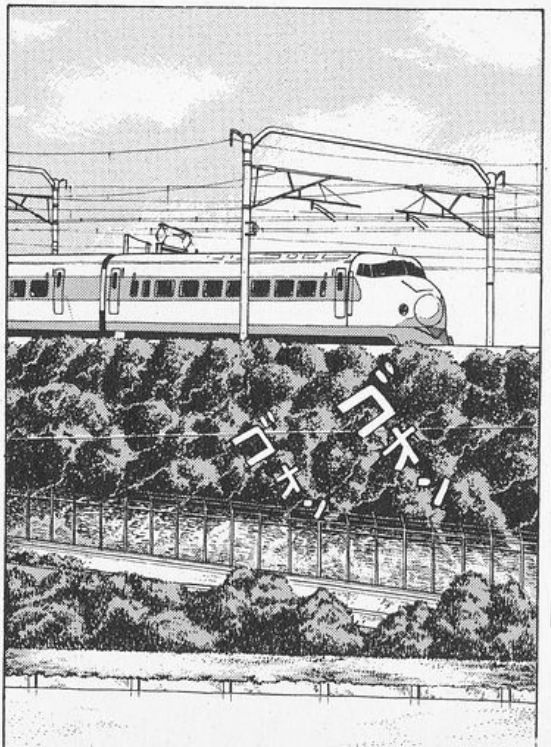
I BELIEVE CHOPSTICKS, ALONG WITH TABLEWARE, ARE ONE OF THE ASPECTS THAT HIGHLIGHT THE GREATNESS OF JAPANESE CUISINE. I WANT TO LEARN MORE ABOUT CHOPSTICKS.
7

HMM... ARE YOU INTERESTED IN CHOPSTICKS?... HMM...

HEY, YAMAOKA, YOU LUCKY GUY, YOU GET TO SHOW HELENE AROUND YOSHINO!
LET'S LEAVE IT TO THESE TWO TO HAVE A BLAST IN YOSHINO.
WELL THEN...
カラ
YOU CAN COUNT ON YAMAOKA, HE'S A TOP-NOTCH GUIDE.
YAY, I'M SO EXCITED! PLEASE, AND THANK YOU!
DAMN IT, NOT AGAIN!
I HAVE AN ASSIGNMENT IN KYOTO THIS SUNDAY, SO IT WORKS OUT PERFECTLY FOR ME.
IF POSSIBLE, COULD YOU DO IT THIS UPCOMING SUNDAY?
EXCUSE ME?!
8
MY DAUGHTER HAS THIS WEIRD AVERSION TO CHOPSTICKS, AND I WANT HER TO SEE HOW AWESOME THEY ARE, EVEN JUST A BIT.
COULD YOU TAKE MY DAUGHTER TO VISIT YOSHINO HASHI? IT'S IN NARA, RIGHT?
YES?
I HAVE A FAVOR TO ASK...
IT'S ON A SUNDAY, HUH...

OISHINBO 6.

THANK YOU SO MUCH!
WELL, FEAR NOT, LEAVE IT TO ME. I'LL TAKE CARE OF IT, SO COUNT ME IN.
HEY, WHY NOT? IT'S A BIT DIFFERENT FROM OUR USUAL ROUTINE, YOU KNOW.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NOW I HAVE TO GIVE UP MY SUNDAY TO GO TO YOSHINO!
プチン
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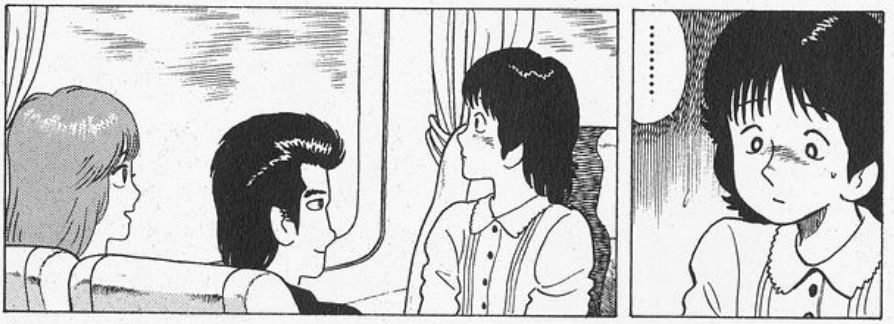
プスー
DAMN!

I FIND USING CHOPSTICKS SO UNCIVILIZED AND UNSOPHISTICATED. THE SIGHT OF PEOPLE EATING WITH CHOPSTICKS FEELS, IN A WAY, QUITE VULGAR...
IT SEEMS THAT MISS ETSUKO, DAUGHTER OF THE HEAD OF TOKIYAMA GAISINBU, HAS BEEN LIVING IN FRANCE FOR SO LONG THAT SHE NOW VIEWS JAPANESE AND ASIAN CULTURES AS INFERIOR TO WESTERN CULTURE...
HUH?
WELL, IF YOU THINK ABOUT IT, CUTTING FOOD WITH A KNIFE AND STABBING IT WITH A FORK MIGHT ACTUALLY BE MORE BARBARIC, DON'T YOU THINK?
PAINTED CHOPSTICKS HAVE AN INDESCRIBABLE BEAUTY AND A SMOOTH TEXTURE THAT CAN BE CONSIDERED WORKS OF ART ON THEIR OWN, WHILE CEDAR CHOPSTICKS EVOKE A SENSE OF TOUCHING RAW NATURE THROUGH THE CEDAR ITSELF.
BESIDES, KNIVES AND FORKS LACK THE VARIETY OF JAPANESE CHOPSTICKS. EBONY CHOPSTICKS OFFER A PROFOUND COLOR AND A SOLID TEXTURE TO ENJOY.
WELL, YOU SEE...
CAN YOU BELIEVE SUCH DIVERSE AND DELICATE AESTHETICS ARE INFUSED INTO JUST A PAIR OF STICKS? WHERE ON EARTH DO YOU SEE POVERTY AND BARBARISM IN THAT?

10

THOSE WHO CLAIM THAT ANYTHING BEYOND THE STANDARDS OF A SINGLE CULTURE IS BARBARIC MIGHT ACTUALLY LACK THE FLEXIBLE SENSITIVITY AND DISCERNING POWER TO GRASP THE ESSENCE OF THINGS. THEY MIGHT AS WELL BE THE REAL BARBARIANS, DON'T YOU THINK?
EVERY CULTURE IN THE WORLD HAS ITS OWN UNIQUE BEAUTY, YOU KNOW.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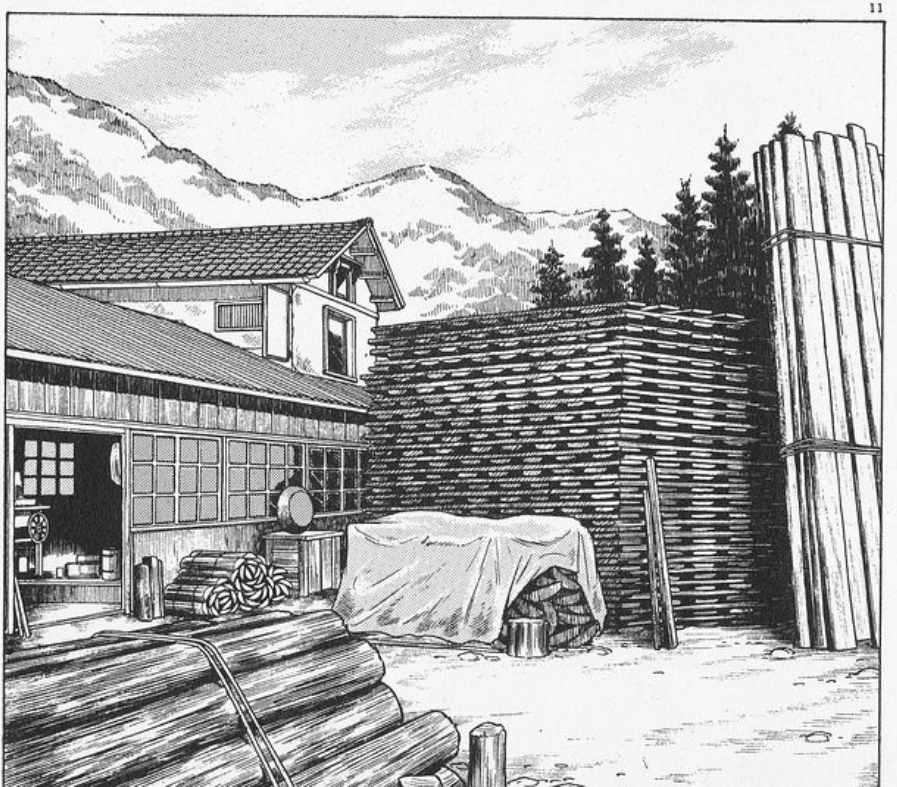
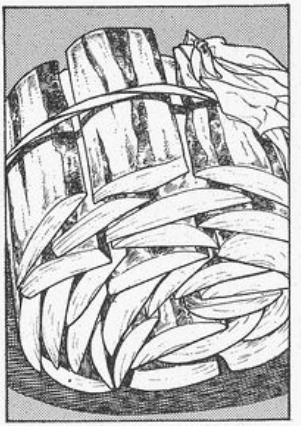
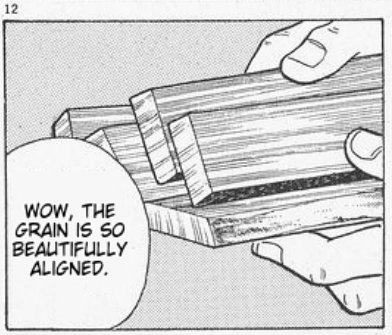


WELL THEN, SHALL WE START BY SPLITTING THE RAW WOOD?
COME OVER HERE.

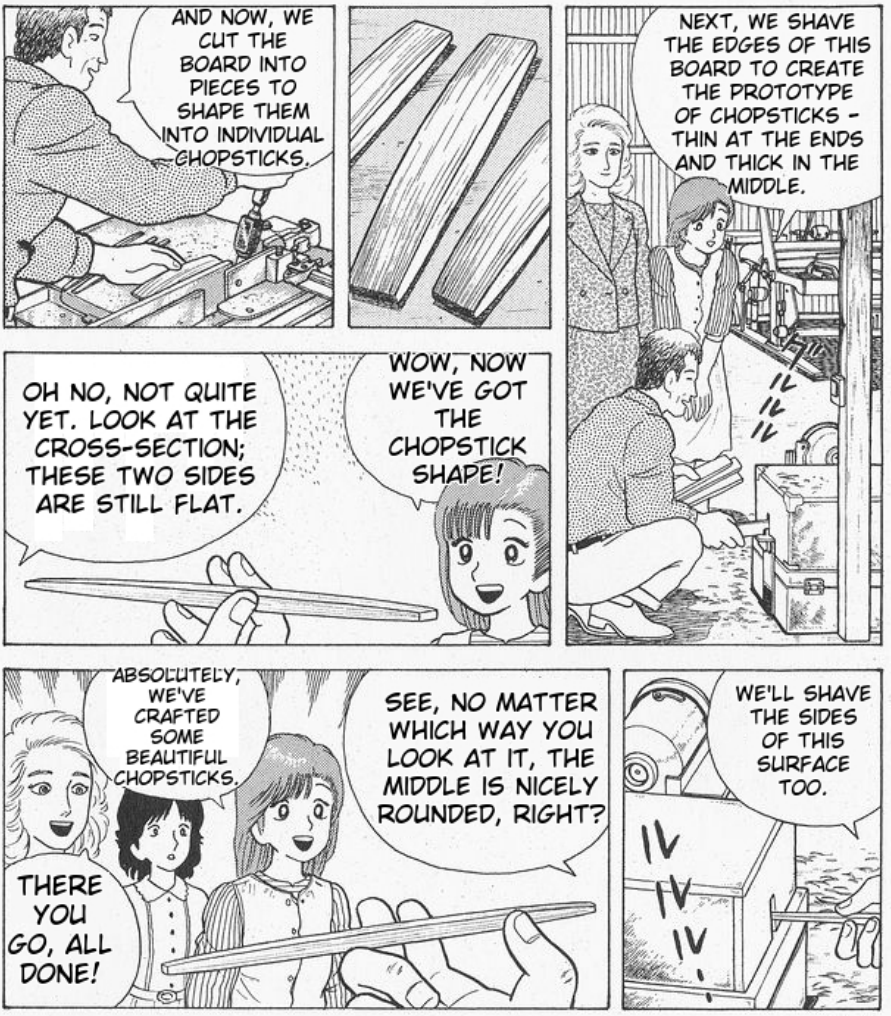
THANK YOU SO MUCH.
OH, SURE THING! I'LL SHOW YOU ALL THE WAY UNTIL THE CHOPSTICKS ARE MADE.
WOW!

THIS IS A PIECE OF RAW CEDAR CHOPSTICKS, MADE FROM THE LEFTOVERS OF YOSHINO CEDAR PILLARS.
UPCYCLING AT ITS FINEST! WHO KNEW SUCH BEAUTIFUL CHOPSTICKS COULD COME FROM THIS?



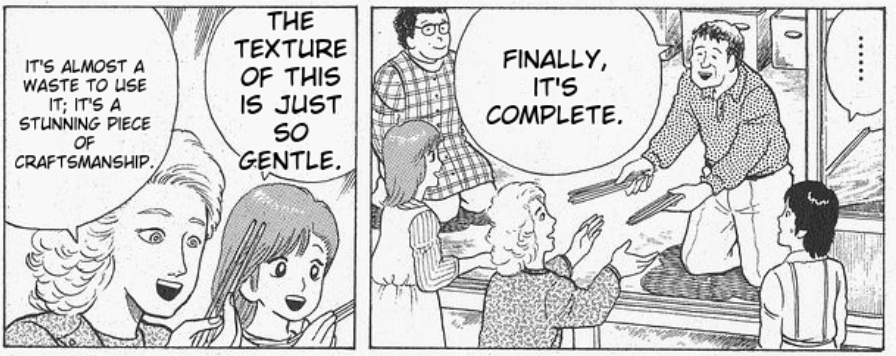

WOW, THE GRAIN IS SO BEAUTIFULLY ALIGNED.

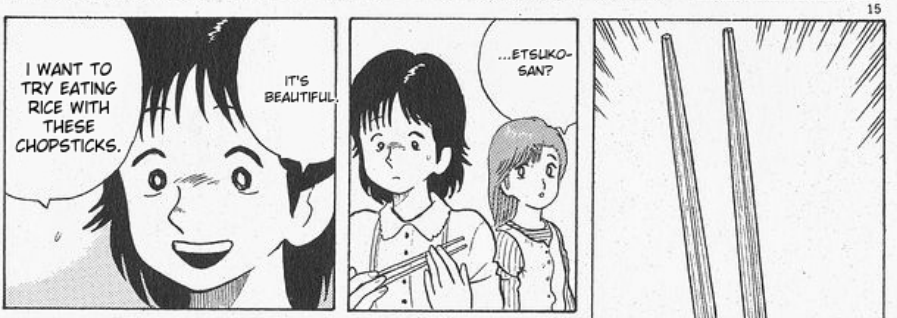
WHEN CUTTING THE RAW WOOD, THE ANGLE CHANGES AT THE END AND IN THE MIDDLE.
WE CAREFULLY SELECT AND CUT THIN BOARDS TO BRING OUT THE BEAUTIFUL GRAIN OF THE WOOD.

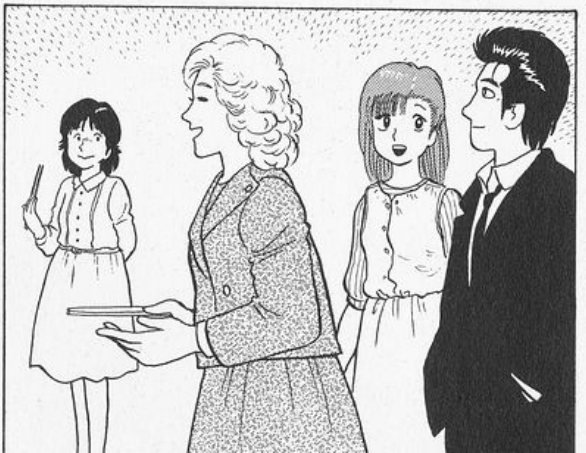

AND NOW, WE CUT THE BOARD INTO PIECES TO SHAPE THEM INTO INDIVIDUAL CHOPSTICKS.
NEXT, WE SHAVE THE EDGES OF THIS BOARD TO CREATE THE PROTOTYPE OF CHOPSTICKS - THIN AT THE ENDS AND THICK IN THE MIDDLE.
WOW, NOW WE'VE GOT THE CHOPSTICK SHAPE!
OH NO, NOT QUITE YET. LOOK AT THE CROSS-SECTION; THESE TWO SIDES ARE STILL FLAT.
ABSOLUTELY, WE'VE CRAFTED SOME BEAUTIFUL CHOPSTICKS.
SEE, NO MATTER WHICH WAY YOU LOOK AT IT, THE MIDDLE IS NICELY ROUNDED, RIGHT?
THERE YOU GO, ALL DONE!
WE'LL SHAVE THE SIDES OF THIS SURFACE TOO.
13
WOW, IT REALLY TAKES A LOT OF EFFORT, HUH?
NO WAY, THIS IS WHERE THE MAGIC HAPPENS! LET'S GO, TIME TO NAIL THIS FINISH.

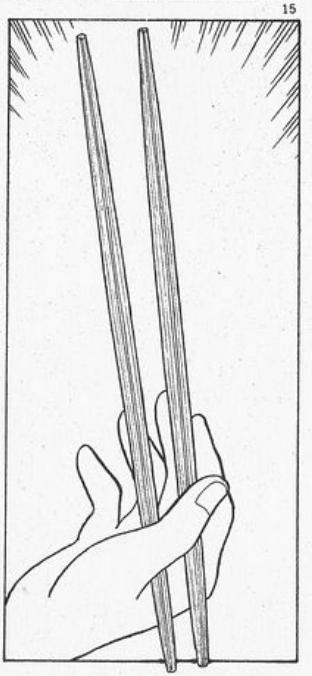
OH NO, WE'RE STILL GOING TO ROUND OFF THE EDGES FROM HERE ON OUT.
WE'RE ALMOST DONE NOW, AREN'T WE!
DOUBLE-CHECKING IS KEY TO SMOOTHING OUT THE SURFACE, RIGHT?
SUCH METICULOUS WORK...
NO MATTER HOW WE USE MACHINES, IT JUST WON'T GET AS SMOOTH AS WE WANT.
ARE YOU REALLY ROUNDING OFF THE EDGES MANUALLY, ONE BY ONE?

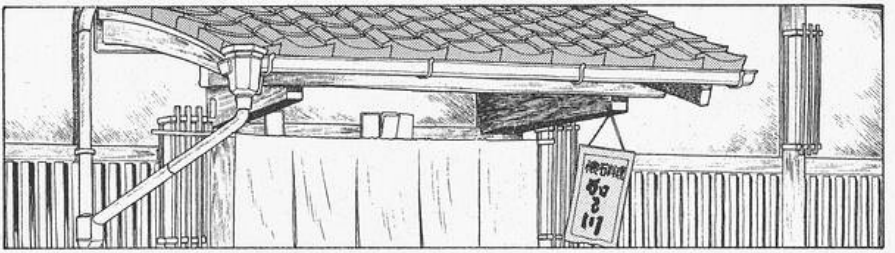
COOKS PUT THEIR LIVES INTO MAKING DISHES, SO ISN'T IT ONLY RIGHT FOR US TO DO EVERYTHING WE CAN TO SHOW OUR RESPECT TO THEM?
IT'S ALL ABOUT MAKING SURE THE PERSON EATING CAN ENJOY THE DISH.
WHY GO TO SUCH LENGTHS FOR CHOPSTICKS...


IT'S ALMOST A WASTE TO USE IT; IT'S A STUNNING PIECE OF CRAFTSMANSHIP.
THE TEXTURE OF THIS IS JUST SO GENTLE.
FINALLY, IT'S COMPLETE.
.....


I WANT TO TRY EATING RICE WITH THESE CHOPSTICKS.
IT'S BEAUTIFUL.
...ETSUKO-SAN?







ROOM 206

I CALLED AHEAD TO LET HIM KNOW THAT I WOULD BE COMING WITH THREE FRIENDS.
NO NEED TO WORRY. MR. TODO, WHOM WE ARE MEETING TODAY, IS ONE OF THE TOP FOODIES IN KYOTO,
IT FEELS A BIT AWKWARD TO BE TREATED TO A MEAL WHILE ACCOMPANYING HELENE FOR HER INTERVIEW.
AH, I APOLOGIZE FOR KEEPING YOU WAITING.
THEY HAVE ARRIVED.
I HAVE ALSO BROUGHT A GUEST WITH ME.
WELCOME, PLEASE COME IN...
THANK YOU FOR MAKING TIME FOR US TODAY.
17
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ドゥ
ドゥ

AH!

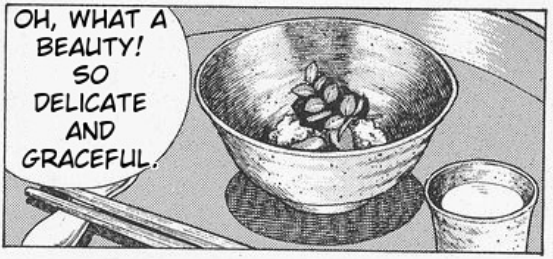
18

I'VE ONLY BUMPED INTO THOSE TWO BY CHANCE A COUPLE OF TIMES.
IT'S NOTHING SPECIAL, REALLY.
HAVE YOU ALREADY MET PROFESSOR KAIBARA?
NO, THIS IS MY FIRST TIME MEETING HIM.

BY CHANCE, I HAPPENED TO VISIT KYOTO, SO I THOUGHT WHY NOT HAVE A MEAL WITH A BEAUTY LIKE YOU, HELENE
OH, IS THAT SO... THIS HERE IS PROFESSOR KAIBARA YUZAN.

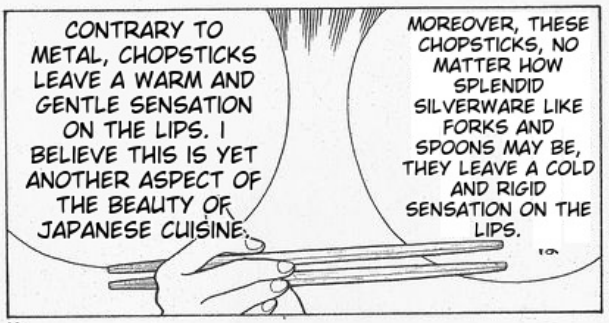
WELL THEN, LET'S GET STARTED RIGHT AWAY.

19


OH, WHAT A BEAUTY! SO DELICATE AND GRACEFUL.

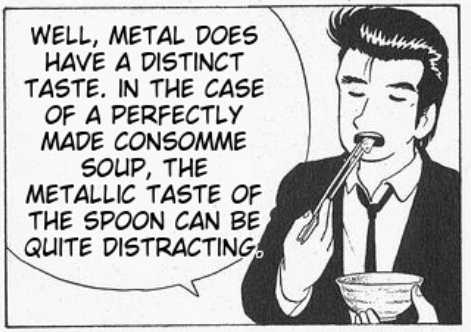
EVEN THOUGH THIS WHITE FISH SASHIMI AND THE BOILED U-NO-HANA HAVE SUBTLE FLAVORS ON THEIR OWN, WHEN COMBINED, THEY CREATE A LIGHT AND RICH TASTE. ISN'T IT AMAZING?

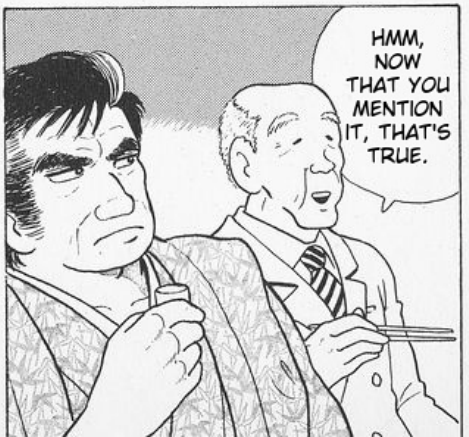
AND THIS TABLEWARE IS EXQUISITE. THE COLORS MAY BE SUBTLE, BUT THEY INTRICATELY HARMONIZE WITH THE COLORS OF THE DISHES.
HMM, IF YOU CAN DISCERN THE FLAVOR OF THE BUTTERBUR SPROUT DISH SO WELL, YOUR RESEARCH ON JAPANESE CUISINE IS BOUND TO BEAR FRUIT.


CONTRARY TO METAL, CHOPSTICKS LEAVE A WARM AND GENTLE SENSATION ON THE LIPS. I BELIEVE THIS IS YET ANOTHER ASPECT OF THE BEAUTY OF JAPANESE CUISINE.
MOREOVER, THESE CHOPSTICKS, NO MATTER HOW SPLENDID SILVERWARE LIKE FORKS AND SPOONS MAY BE, THEY LEAVE A COLD AND RIGID SENSATION ON THE LIPS.

I MUST SAY, I'M IMPRESSED BY YOUR TASTE IN TABLEWARE, THE YELLOW SETO WARE, RIGHT?

TODAY, THANKS TO MR. YAMAOKA'S GUIDANCE, I VISITED YOSHINO TO SEE HOW CEDAR CHOPSTICKS ARE MADE. IT WAS TRULY ENLIGHTENING, AND I HAD ANOTHER UNEXPECTED DISCOVERY.
HERE, ETSUKO, WHO IS WITH US, USED TO HATE CHOPSTICKS AND COULD ONLY USE A SPOON AND FORK. BUT NOW SHE APPRECIATES THE CHARM OF CHOPSTICKS.


WELL, METAL DOES HAVE A DISTINCT TASTE. IN THE CASE OF A PERFECTLY MADE CONSOMME SOUP, THE METALLIC TASTE OF THE SPOON CAN BE QUITE DISTRACTING.


HMM, NOW THAT YOU MENTION IT, THAT'S TRUE.

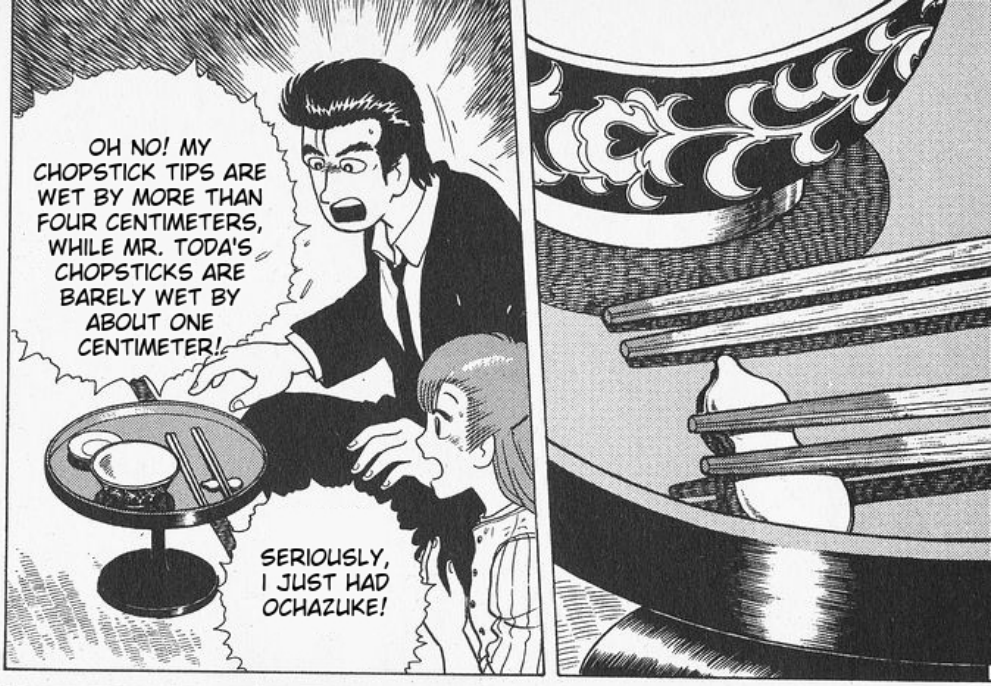
THAT'S GREAT, NOW YOUR FATHER'S WORRIES HAVE VANISHED.
YOU REALLY HAVE NO QUALMS WITH CHOPSTICKS ANYMORE.
AFTER FILLING OUR BELLIES WITH FOODS THAT ARE BOTH DELICIOUS AND ENLIGHTENING, THIS OCHAZUKE IS SIMPLY INDESCRIBABLY DELICIOUS.
LET'S WRAP IT UP SMOOTHLY WITH A TAI (SEA BREAM) OCHAZUKE FOR THE GRAND FINALE.
21
HAHAHA, IT SEEMS LIKE MISS HELENE HAS TRULY GRASPED THE TASTE OF JAPANESE CUISINE NOW.

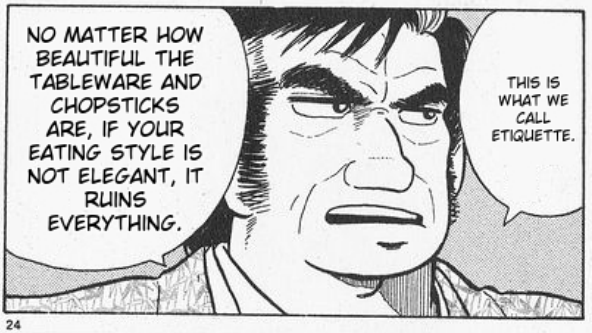
I WILL BRING SOME FRUIT.
SHIRO SEEMS TO HAVE SOME KNOWLEDGE ABOUT CHOPSTICKS, BUT...
WHAT DO YOU THINK OF MR. NOBORU'S CHOPSTICKS?
WAIT, DON'T PUT THEM DOWN YET.
HUH?
ARE THOSE MR. NOBORU'S CHOPSTICKS?
22
THE BEST CHOPSTICKS MADE FROM YOSHINO CEDAR, WITH THE BEAUTIFUL STRAIGHT GRAINS RUNNING ON ALL FOUR SIDES...
CHOPSTICKS MADE FROM THE HEARTWOOD OF RED CEDAR, USING THE CORE OF YOSHINO CEDAR.
TAKE THEM IN YOUR HAND AND LOOK CLOSELY.
THEY ARE THE SAME AS THE ONES WE USE...

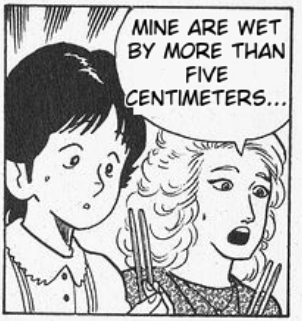
OISHINBO 6.

ANYTHING ELSE AT ALL...
WHAT!
COMPARE YOUR CHOPSTICKS SIDE BY SIDE WITH MINE.
IS THAT ALL?
THEY LOOK COMPLETELY THE SAME, BUT...
I DON'T UNDERSTAND...
IS THAT ALL YOU CAN SEE?! HAVEN'T YOU NOTICED ANYTHING ELSE?!
I JUST DON'T GET IT.
...AH... SOMEWHERE ALONG THE LINES, 'IS SOMETHING DIFFERENT?'
IS THERE SOMETHING ABOUT THESE CHOPSTICKS...
23

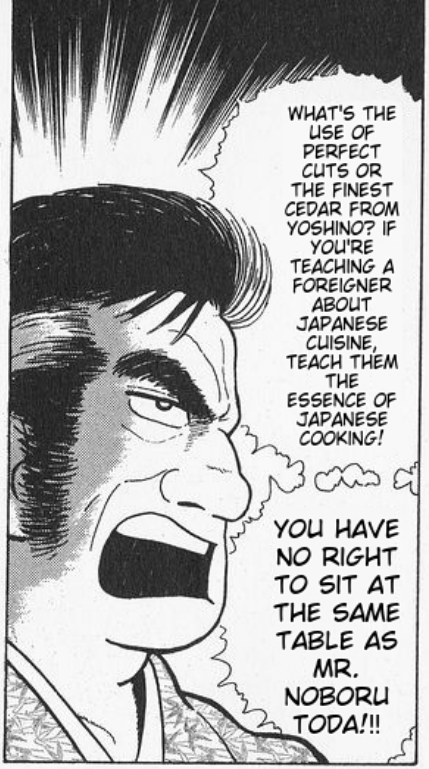
TAKE A GOOD LOOK AT THE TIPS OF THE CHOPSTICKS!
THIS ABSOLUTE FOOL!!

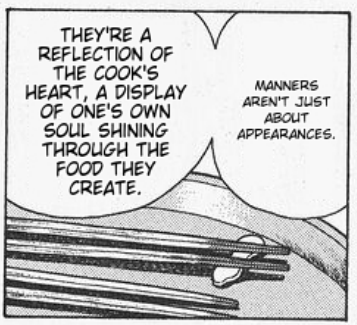

OH NO! MY CHOPSTICK TIPS ARE WET BY MORE THAN FOUR CENTIMETERS, WHILE MR. TODA'S CHOPSTICKS ARE BARELY WET BY ABOUT ONE CENTIMETER!
SERIOUSLY, I JUST HAD OCHAZUKE!


NO MATTER HOW BEAUTIFUL THE TABLEWARE AND CHOPSTICKS ARE, IF YOUR EATING STYLE IS NOT ELEGANT, IT RUINS EVERYTHING.
THIS IS WHAT WE CALL ETIQUETTE.

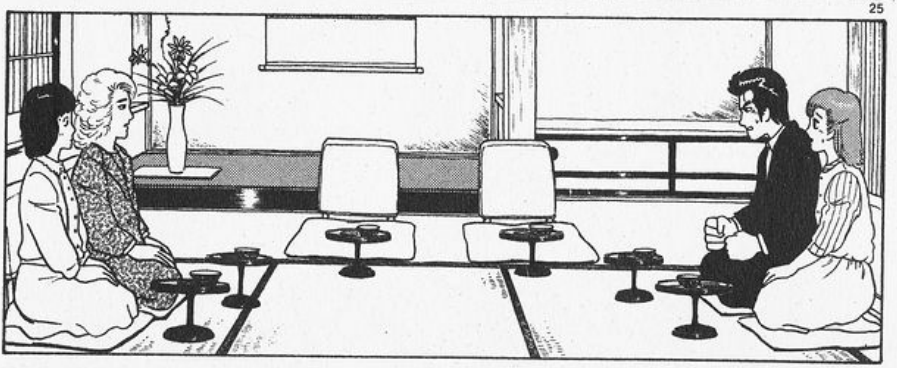

MINE ARE WET BY MORE THAN FIVE CENTIMETERS...

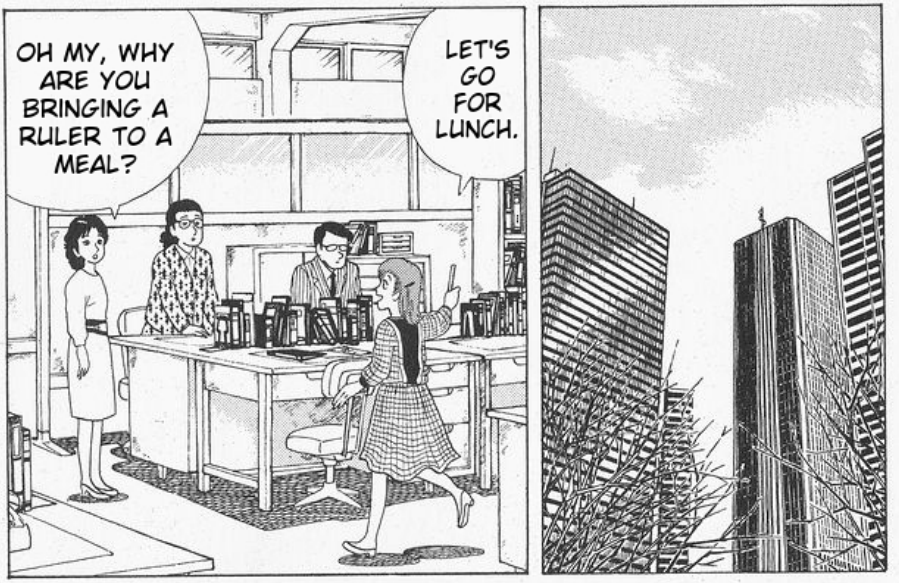
IT'S USING CHOPSTICKS BEAUTIFULLY AND CORRECTLY LIKE MR. TODA THAT TRULY COMPLETES THE BEAUTY OF THE DISH. YOUR WAY OF EATING DEMEANS THE DISH.
THE BEAUTY OF THE DISH, THE BEAUTY OF THE TABLEWARE, AND THE INDIVIDUAL BEAUTY MUST BE HARMONIZED TO ACHIEVE A PERFECT BEAUTY. IT IS THE DINER'S ATTITUDE THAT OVERSEES AND COMPLETES THE BEAUTY OF THE DISH. THAT'S WHERE THE TRUE ESSENCE OF ETIQUETTE LIES...

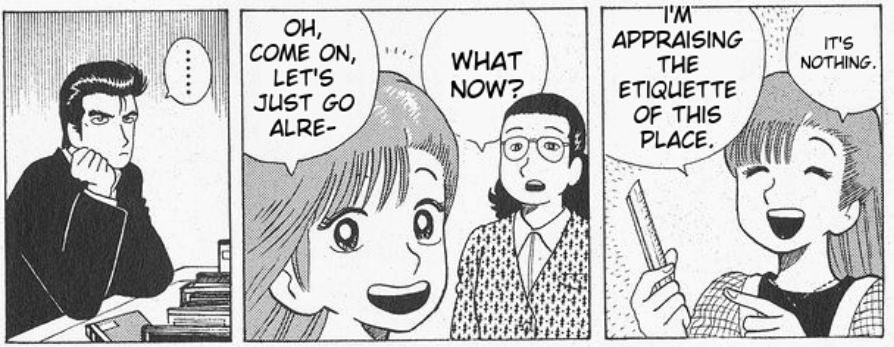

WHAT'S THE USE OF PERFECT CUTS OR THE FINEST CEDAR FROM YOSHINO? IF YOU'RE TEACHING A FOREIGNER ABOUT JAPANESE CUISINE, TEACH THEM THE ESSENCE OF JAPANESE COOKING!
YOU HAVE NO RIGHT TO SIT AT THE SAME TABLE AS MR. NOBORU TODA!!!


THEY'RE A REFLECTION OF THE COOK'S HEART, A DISPLAY OF ONE'S OWN SOUL SHINING THROUGH THE FOOD THEY CREATE.
MANNERS AREN'T JUST ABOUT APPEARANCES.

25




OH MY, WHY ARE YOU BRINGING A RULER TO A MEAL?
LET'S GO FOR LUNCH.


.....
OH, COME ON, LET'S JUST GO ALRE-
WHAT NOW?
I'M APPRAISING THE ETIQUETTE OF THIS PLACE.
IT'S NOTHING.

HURRY UP, HURRY UP!
OISHINBO VOLUME 6 - END-

OISHINBO 6.

THE POWER OF BEEF!

BIG COMICS.

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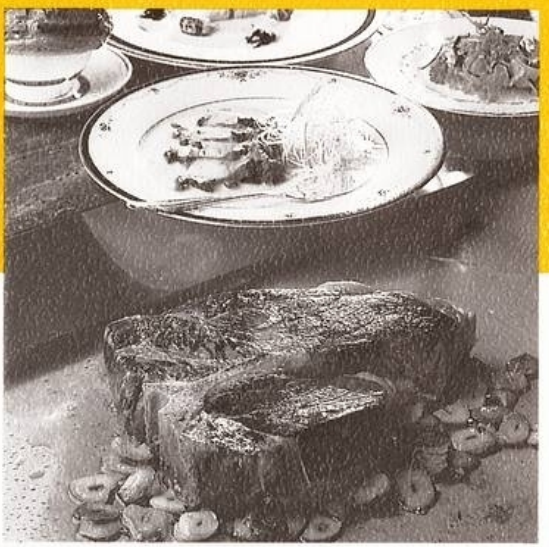

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